SPECIAL WINTER **BAKING** ISSUE

TONS OF CHOCOLATE! • QUICK BREADS • SWEET ROLLS

COOKING • CARING • SHARING

taste of home®

118 BUDGET FRIENDLY RECIPES & TIPS

PHOTO OF EVERY RECIPE

Loaded vegetable beef stew p. 16

CHICKEN DINNERS

CHILI, SOUP & STEW

SLOW-COOKED SUPPERS

HOMEMADE COMFORT

YOUR FAMILY WILL LOVE

+ THREE GREAT CONTESTS!

NOW ON RECYCLED PAPER

TASTEOFHOME.COM

February & March 2009

$3.99 | $4.99 Canada

#1 cooking magazine in the world

LEFT:
Ofelia Gallo
2nd Generation
Family Member

RIGHT:
Stephanie Gallo
3rd Generation
Family Member

THE GALLO FAMILY SHARES THEIR EASTER TRADITIONS AND OFFERS TIPS ON HOW TO COOK UP AN AFFORDABLE FAMILY STYLE FEAST FOR ALL

THE GALLO FAMILY'S SPAGHETTI WITH CLAMS

SPAGHETTI 1 lb (thick)
EXTRA VIRGIN OLIVE OIL 3 Tbs (plus more for garnishing)
GARLIC CLOVES 3 ea, minced
CHARDONNAY ¼ cup (Pinot Grigio may also be used)
RED CHILI FLAKES ¼ tsp
CHOPPED CLAMS 2 cans (6.5 oz ea) in broth
ITALIAN PARSLEY ½ cup, coarsely choppped
SALT & PEPPER to taste

Bring a large pot of water to a rolling boil over high heat. Season generously with salt, add the pasta, and cook al dente as directed. While the pasta is cooking, make the sauce. Heat the olive oil in a large skillet over a medium burner. Add the garlic and cook until translucent, about one minute. Add the wine and reduce by half. Strain the clams from the broth with a slotted spoon and set them aside. Add the clam broth and chili flakes and reduce by half over high heat, then turn the heat to low. Drain the spaghetti and add it to the skillet. Add the reserved clams and parsley, and season with salt and pepper to taste. Toss well and serve with a generous drizzle of extra virgin olive oil.

SERVES 4
SUGGESTED WINE
Gallo Family Vineyards Chardonnay

Gallo FAMILY VINEYARDS 1933 FOUNDED

The dedicated family behind Gallo Family Vineyards has been creating quality and affordable wines for over 75 years and with Easter upon us, Ofelia and daughter Stephanie Gallo explain how they prepare for their family's favorite holiday.

Q: WHY IS EASTER SUCH AN IMPORTANT HOLIDAY TO THE GALLO FAMILY?

Ofelia: Easter is fun for our family because it's when ALL four generations of our family come together! We get together over brunch and make sure we capture our annual family photo.

Stephanie: Spring is a really exciting time for our family. The hustle and bustle of fall harvest is behind us and by Easter the once bare grape vines begin to bud. There is an exciting sense of re-birth in the air and we take pride in what we achieve each day as a family business.

Ofelia: One of our favorite traditions is the Annual Gallo Family Easter Egg Hunt. Every Easter, the entire family works together to decorate the eggs and pick out the best spots to hide them throughout our backyard. While the kids are off searching, the adults catch up on family news over a glass of our favorite Gallo Family Vineyards wines.

Q: HOW DO YOU PLAN A MENU FOR SUCH A LARGE FAMILY WITHOUT SPENDING A FORTUNE?

Ofelia: Stephanie and I host the Easter festivities each year. I always serve our family's Spaghetti with Clams recipe that's been passed down through many generations. This recipe is easy to prepare and very affordable to whip up for a large gathering. Our family loves this recipe because the ingredients really make the dish special!

Stephanie: I ask everyone to bring a dish so we have all of our family favorites covered. We always have plenty of Chardonnay and White Zinfandel on hand, because they pair wonderfully with the many different types of Easter foods (ham, salads, and casseroles) on a family style menu.

Our Gallo Family Vineyards wines are the perfect choice for family gatherings big or small! Our wines are delicious and affordable and come in multiple sizes from a "single-serve" (187mL) to "family-size" (1.5L) ranging in price from $5.99 to $7.99. For more information, recipes and retail locations near you, please visit www.gallofamily.com.

ADVERTISEMENT

California and Italian Table Wine, © 2008 Gallo Family Vineyards, Modesto, CA. All Rights Reserved.

taste of home

FEB/MARCH 2008

"All I really need is love, but a little chocolate now and then doesn't hurt!"
—LUCY VAN PELT
PEANUTS

We agree, Lucy! Find seven delightful recipes to help you indulge in
"for the love of chocolate"
PAGE 50

THIS MONTH'S CONTEST

39 **bread winners**
Both savory and sweet, these prize-winning quick breads can't be beat

47 **wok this way**
Fast and flavorful, stir-fries make the most of healthful ingredients—and your time!

60 **hot potatoes**
Host a potato bar and let your guests dress their own spuds with tasty toppings

ON OUR COVER»
Loaded Vegetable Beef Stew, p. 16

PHOTOGRAPHER
Rob Hagen
SET STYLIST
Stephanie Marchese
FOOD STYLIST
Suzanne Breckenridge

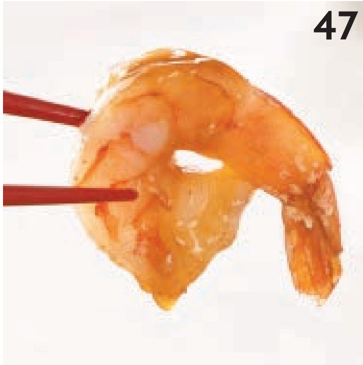
BIG WINTER BAKING ISSUE

use this handy index to find every tasty baked good in this issue!

COOKIES & BARS
Chocolate Lover's Pizza, 54
Chocolate Nut Bars, 54
Ice Cream Kolachkes, 69

BREADS, MUFFINS & ROLLS
Authentic Boston Brown Bread, 45
Blue Cheese & Shallot Bread, 43
Chocolate Chai Mini Loaves, 45
Corn Bread with a Kick, 43
Corn in the USA, 23
Hot Cross Buns, 74

“Real food from real home cooks”



OPEN HOUSE

14 AN EGG-CELLENT TIME!
TOH creative director shares her family's egg-stra special Easter tradition

16 POTLUCK
Use your slow cooker to make these easy crowd-pleasing dishes

18 TOUR MY KITCHEN
This warm and inviting space fits Missouri family to a T

20 APPETIZERS & SNACKS
Wings and things for winter gatherings

COOK SMART

22 EAT, SHRINK & BE MERRY
Our friendly sisters ladle up comforting chili and corn muffins

24 QUICK FIX
No-fuss supper in no time

26 TIPS FROM A PRO
Food Director Diane Werner shares her easy method for roasting veggies

30 KIDS IN THE KITCHEN
Alphabet soup spells Y-U-M!

31 MENU SAVERS
Terrific chicken dinners on the cheap

34 PARTY OF TWO
Fish on Friday: Here's a super sandwich

36 HEALTHY CHOICES
Dressed-up sole and asparagus...good for you and big on flavor

CLOSE TO HOME

64 MY MOM'S BEST RECIPES
Special pork roast was her crowning glory

67 COOKS WHO CARE
This 12-year-old's idea funds mosquito nets for African children

68 FIELD EDITOR FAVORITES
Baking is art and emotional satisfaction for this busy young mom

71 *TOH* FIELD EDITORS
Meet our field editors...maybe one of them lives in your neck of the woods!

IN EVERY ISSUE

7 TABLE TALK

7 NEW RECIPE CONTEST: CAKES & TORTES

9 KITCHEN CHAT

9 HIDE & SEEK CONTEST
CAN YOU FIND THE LAYER CAKE?

10 MIXING BOWL

38 COOKING SCHOOL

74 ONE LAST BITE

75 RECIPE INDEX

visit us @ tasteofhome.com

Orange Nut Bread & Cream Cheese Spread, 43

Peanut Butter Banana Bread, 41

Peppery Cheese Bread, 41

Pina Colada Zucchini Bread, 45

Rhubarb Coffee Cake with Caramel Sauce, 43

Savory Dill & Caraway Scones, 41

Sour Cream Yeast Rolls, 65

Spice Bread with Maple Butter, 45

Sweet Braided Loaves, 69

Sweet Potato Bread & Pineapple Butter, 41

Walnut Pastry Rolls, 69

CAKES, PIES & TARTS

Caramel-Pecan Cheesecake Pie, 67

Chocolate Cookie Cheesecake, 54

Chocolate Walnut Tart, 53

Glazed Apple Pie Squares, 69

Raspberry Chocolate Cake, 56

GETTY IMAGES/CHRISTOPHER ROBBINS

MAKE ANY TIME PARTY TIME!

Taste of Home has everything you need to make your celebration easier. From Valentine's Day and Mardi Gras to St. Patrick's Day and Easter, we've got you covered! **tasteofhome.com/holidays**

celebrate @ tasteofhome.com

CUPCAKER WHO CARES

Meet 16-year-old Lily Bussel of Eugene, Oregon. She worked hard to turn a small treat into a big success for local charities.

tasteofhome.com/cookswhocare

MARDI GRAS FUN

Kick up your menu with bold Creole and Cajun flavors. Everything you need for a salute to Mardi Gras!

tasteofhome.com/mardigras

SWEETS FOR YOUR SWEET

Tickle the fancy of your special someone with a romantic dinner or a luscious treat.

tasteofhome.com/valentines

YOUR LUCKY DAY

Find St. Pat's recipes and ideas worth a pot of gold—and they won't cost a lot of green to prepare.

tasteofhome.com/stpats

ENTER OUR NEXT CONTEST!

CAKES & TORTES

Can your cake or torte make the cut? For our latest contest, we're calling for the creme de la creme—your very best recipes. Has anyone called your angel food cake heavenly? Or your devil's food sinfully delicious? Send them in, and you could win $500 for 1st place, $300 for 2nd and $150 for 3rd. Nine runners-up will receive the current *Contest Winning Annual Recipes* cookbook.

HERE'S WHAT WE'RE LOOKING FOR:

layer cakes, pound cakes, sheet cakes, Bundts and more, with or without your best frosting or sauce recipe

jelly roll cakes with a variety of fruity fillings

cakes made from scratch

dressed-up mixes

special occasion cakes

rich, decadent tortes.

We want only cakes and tortes, so save your cupcake and cheesecake recipes for another time!

ENTRY DEADLINE IS
April 15, 2009

Winners will be announced in the Dec/Jan 2010 issue.

YOU COULD WIN $500!

Visit **tasteofhome.com/recipecontests** today to enter!

COOKING. CARING. SHARING.

If you look on the cover of this issue, you'll find three words right above the logo. "Cooking. Caring. Sharing." They are there because that's what you do.

Lots of people love to cook. That's obvious, given the plethora of food magazines, TV shows, cookbooks and Web sites currently at our disposal. But *Taste of Home* cooks are special: You cook to love. You cook because you care. And often, you use your passion for cooking not just to feed families and friends, but also to connect with others and give back to your communities. And you share those recipes and stories through the magazine and Web site pages of Taste of Home.

"Cooking, caring and sharing" might mean volunteering to make cupcakes or brownies for a PTA fund-raiser or church bake sale...organizing the potluck lunch at your workplace...or providing the homemade after-game snack for your son's basketball team. Maybe it's spending an afternoon introducing your granddaughters to the joys of cookie baking.

For Miranda Walters of Cedar Falls, Iowa, it was something more. Learning of children dying of malaria in Africa, this 12-year-old decided to use her cooking skills to help them directly; her story is featured in our "Cooks Who Care" column on page 67. With fellow cooks from her church, field editor Joan Hallford of North Richland Hills, Texas organized a Thanksgiving dinner for the homeless in her area last month. You can read about her experience on her blog at *tasteofhome.com/joanhallford*.

Though we feature cooks like Joan and Miranda in every issue of *Taste of Home*, we know there are many more of you who have heartwarming examples of how your cooking helps you to help others. So please share with us at *cookswhocare.com*. Your story could be featured in "Cooks Who Care" here in the magazine or in the new "Cooks Who Care" edition of *The Taste of Home Cookbook*, which will be released this fall.

There is something about preparing and serving food that provides sustenance beyond the physical. It connects us to others in a very special way. And you all know that. It's our privilege to be able to showcase how you cook, care and share.

Catherine

Catherine Cassidy
Editor in Chief

P.S. There's still time to enter your terrific recipe in America's Best-Loved Recipe Contest—our biggest ever, with a $25,000 Grand Prize! But hurry: The deadline for entries is March 1, 2009. Go to *tasteofhome.com/bestloved* for all the details.

QUESTIONS ABOUT YOUR SUBSCRIPTION? Write to *Taste of Home* customer service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913 or E-mail *rpsubscustomercare@custhelp.com*

Taste of Home's enthusiastic team of volunteer editors from across the U.S. and Canada share recipes, cooking tips, story ideas and more with our staff. Take a look at the complete list of field editors on page 71...maybe one of them lives in your neighborhood!

Rebecca Cook Jones / HENDERSON, NEVADA

FAMILY STATS: Husband Bryce, attorney; four children, Tyce, 12; Mary Rachel, 9; and twins Cameron and Harrison, 4. Rebecca is a stay-at-home mom and freelance writer.

"Growing up, I didn't do any cooking at all, so imagine my rude awakening when I went away to college! After a few not-so-pleasing concoctions, I started to get a little more comfortable in the kitchen.

"As a wife and mother, I love planning special meals and parties and creating recipes that use unusual combinations of ingredients. I also enjoy serving as president of our church's young women's group and singing in the choir."

Lori Daniels / BEVERLY, WEST VIRGINIA

FAMILY STATS: Husband Steve; two daughters, Hannah, 10, and Heidi, 7. Steve runs their 42-acre cattle farm. Lori, who's a certified herbalist, is a real estate agent.

"My first experience with cooking was in 4-H when I was 10 years old. My cookies won a blue ribbon at the state fair, and I've been baking ever since. I've won numerous awards for baking and canning at the county fair. I preserve vegetables from our garden and fruit from our orchard and wild berry patches. I'm active in our church, community and 4-H, and I'm a Girl Scout leader. I enjoy passing on my love of cooking to my daughters, who like to help me bake."

Kimberley Pitman / SMYRNA, DELAWARE

FAMILY STATS: Husband Benjy; two children, John, 19, and Nikki, 17. Kimberley and her husband own a sign franchise.

"I began taking over the kitchen for Saturday baking projects when I was 10, making brownies, cookies, cakes, candy and breads. I love experimenting with all kinds of recipes and flavor combinations. A true Italian at heart, I believe nothing says "love" quite like creating a meal people can thoroughly enjoy. Between church, community and the non-profit organization Benjy and I founded in 2001 (Hope Builders International), there are always people who can benefit from a home-cooked meal."

Marsha Ransom / SOUTH HAVEN, MICHIGAN

FAMILY STATS: Husband Dwight, a painting contractor; four children, Ryan, Aaron, Erin and Jacinta. Marsha home-schooled her children for 17 years and now works as an administrative assistant for the city.

"My paternal grandmother taught me to cook without a recipe or a measuring cup. My mother entrusted me with making salads and desserts at a young age. I learned to put a meal on the table when I got married at age 19.

"I still enjoy reading cookbooks and trying new recipes. Now that I'm working full-time outside the home, I'm always on the lookout for easy, healthy recipes."

Annette Traverso / SAN RAFAEL, CALIFORNIA

FAMILY STATS: Husband Tom, third-generation sanitation worker in San Francisco; sons Tommy, 16; Lucian, 13; and John, 11. Annette is president of her family's seafood company at Fisherman's Wharf.

"The women in our family are the owners/operators of the seafood business. My love for cooking began when I got my driver's license at age 16. I'd do the weekly grocery shopping just for the chance to drive! Customers always ask how to cook the fish we sell. I gladly share my favorite seafood recipes, including grilled halibut and shrimp salad."

EDITOR IN CHIEF Catherine Cassidy
CREATIVE DIRECTOR Ardyth Cope
FOOD DIRECTOR Diane Werner RD

EDITOR Ann Kaiser
MANAGING EDITOR Barbara Schuetz
SENIOR ART DIRECTOR Sandra L. Ploy
FOOD EDITOR Patricia Schmeling
ASSOCIATE EDITOR Cheri Mantz
RECIPE ASSET SYSTEMS Coleen Martin, Sue A. Jurack
RECIPE EDITORS Mary King, Christine Rukavena
COPY EDITOR S.K. Enk
LAYOUT DESIGNER Kristen Johnson
EDITORIAL ASSISTANT Jane Stasik
EXECUTIVE ASSISTANT Marie Brannon
SENIOR WEB EDITOR Sarah Marx Feldner
WEB COMMUNITY MANAGER Bob Ottum
PUBLICIST Bethany Bradley, bethany_bradley@rd.com

TEST KITCHEN
TEST KITCHEN MANAGER Karen Scales
ASSOCIATE FOOD EDITORS Alicia Bozewicz RD, Tina Johnson, Marie Parker, Annie Rundle, Jenni Warren
TEST KITCHEN ASSOCIATES Rita Krajcir, Kristy Martin, Sue Megonigle, Laura Scharnott, Megan Taylor

PHOTO STUDIO
PHOTOGRAPHERS Rob Hagen, Dan Roberts, Jim Wieland, Lori Foy
SET STYLISTS Jenny Bradley Vent, Stephanie Marchese, Melissa Haberman, Dee Dee Jacq
FOOD STYLIST MANAGER Sarah Thompson
FOOD STYLIST Kaitlyn Besasie
ASSISTANT FOOD STYLISTS Alynna Malson, Shannon Roum, Leah Rekau
PHOTO STUDIO COORDINATOR Kathy Swaney

VICE PRESIDENT, PUBLISHER Lora Gier
lora_gier@rd.com
MARKETING DIRECTOR Eva Margot Kant
ADVERTISING TRAFFIC SPECIALIST Kristine Jacobson

ADVERTISING
_NEW YORK
ACCOUNT DIRECTOR
Mary Gilbert, mary_gilbert@rd.com
ACCOUNT MANAGER
Kristine Cronin, kristine_cronin@rd.com
_DETROIT
ACCOUNT MANAGER
Jani Berger, jani_berger@rd.com
_CHICAGO
ACCOUNT DIRECTOR
Kelly Paxson, kelly_paxson@rd.com
ACCOUNT MANAGER
Maura O'Brien, maura_obrien@rd.com
_LOS ANGELES
ACCOUNT DIRECTOR
Tiffany Grana, tiffany_grana@rd.com

TASTEOFHOME.COM
GENERAL MANAGER Renee Jordan
ON-LINE ADVERTISING DIRECTOR Nancy Paullin
nancy_paullin@rd.com

TASTE OF HOME COOKING SCHOOLS
DIRECTOR Sandy Bloom

CONSUMER MARKETING
CHIEF MARKETING OFFICER Lisa Karpinski

RDA FOOD & ENTERTAINING
PRESIDENT Suzanne M. Grimes
VICE PRESIDENT, SALES & MARKETING Mark Wildman
MANAGING DIRECTOR, SALES & MARKETING Maureen Polo
VICE PRESIDENT, CREATIVE DIRECTOR Paul Livornese

THE READER'S DIGEST ASSOCIATION, INC.
PRESIDENT AND CHIEF EXECUTIVE OFFICER
Mary G. Berner
PRESIDENT, RDA FOOD & ENTERTAINING
Suzanne M. Grimes
PRESIDENT, CONSUMER MARKETING
Dawn Zier

Audit Bureau of Circulations

AROMATHERAPY

Recently, my grandson and his future bride came for a visit. As he was walking into the kitchen, I heard him say to his fiancee, "This is how I want our house to smell." He was referring to the great fragrance of cooking coming from my kitchen—often due to recipes from *Taste of Home* that I try. Recently, I made the Fruit-Nut Pumpkin Bread (Oct/Nov '08). It was delicious!

—Mary Ann Stowell
SALEM, NEW HAMPSHIRE

A LESSON IN MUFFINS

My 4-year-old daughter, Sarah, and I spent a wonderful afternoon baking muffins. We made minis from the Pumpkin and Spice and Everything Nice Muffins recipe (Oct/Nov '08) and Blueberry Streusel Muffins (*Taste of Home Classic Cookbook*).

In the process, Sarah learned a lot about measuring cups and spoons. And, of course, her eyes sparkled as she tasted the goodies that she made.

—Jennifer Hochberger
WEST DES MOINES, IOWA

AT MOM'S ELBOWS

I enjoyed reading "A Lifelong Foodie," about Dana Elliott of the Taste of Home Cooking School (Oct/Nov '08). While growing up, I also watched my mom cook, and I recall how proud I was when she let me add or mix the ingredients. To this day, whenever I prepare a special meal, I remember those times spent in my mom's kitchen. Thanks, *TOH* and Dana, for the lovely reflection of my childhood past.

—Nella Parker
HERSEY, MICHIGAN

RECIPE CARDS' NEW SLANT

I really like the way *Taste of Home* is structured now and the subtle change that the recipe cards are going in the same direction as the rest of the magazine. Now you don't have to go through the first half, turn the magazine in a different direction to read the cards and then turn it back again to read on. Have your Web site on my faves list. Keep up the good work.

—Stephen Boughey
PORT ANGELES, WASHINGTON

BACK TO COOKING

Thank you for a fun, terrific, practical, helpful, delicious, doable, tastefully simple magazine that has enriched my life. I truly appreciate *Taste of Home* and cannot believe how much I am cooking all over again. I look forward to new recipes. Every recipe I try is delicious, and I do not have to shop gourmet stores for the ingredients. I love sharing my cooking with friends…just as I used to do.

—Kay Warheit
BUTLER, PENNSYLVANIA

GO FOR THE GRAINS

I was delighted to see a recipe for Ezekiel Bread (Oct/Nov '08) since we've baked Ezekiel bread for local markets for 20 years.

The recipe in *TOH* is an excellent start. However, the Ezekiel bread we make includes the grains listed in Ezekiel 4:9 and produces a more robust, hearty loaf. My husband, Brian, mills the flour—a blend of whole wheat, barley, rye, millet, pinto beans, soybeans, lentils and spelt (we also use a small portion of white flour). I thought rather than try to explain the difference, I'd send some of our flour for you to try.

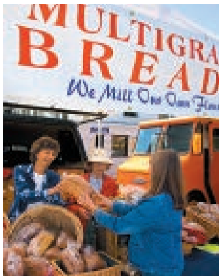


Photo: Richard Smith

We began making multigrain bread in 1988 and work out of a commercial bakery in our home. Ezekiel was one of the original varieties and remains a best-seller. At the height of the season, we sell 600 to 700 loaves a week at three farmers markets.

—Lillian Payne
COLDWATER, ONTARIO

Editor's Note: Thanks for the multigrain flour, Lil. TOH Food Editor Pat Schmeling used it to bake two wonderful loaves!

Love letter!

Each issue, one lucky reader will receive a TOH apron for sending in our favorite "love" letter of the month. Abbey, your apron is on its way!

THUMBS UP!

It's not easy finding recipes that please everyone in our family; but when we tried the Supreme Pizza Burgers, from the Aug/Sept '08 issue, my two oldest daughters—Olivia, 6, and Natalie, 4 (below)—loved them. They even asked for seconds! I love thumbing through *Taste of Home* and discovering recipes that my husband and I enjoy along with our four kids. Thank you!

—Abbey Cromer
MILFORD, DELAWARE

ENTER THE HIDE & SEEK CONTEST

There is a tasty layer cake hiding somewhere in our pages. Find it, and you could win a $50 Shop Taste of Home gift certificate! Go to **tasteofhome.com** to enter; we'll award prizes to 100 winners drawn from entries with the correct answer. Or mail a postcard with the page number and your name, address and phone number to Hide & Seek, *Taste of Home*, 5400 S. 60th St., Greendale, WI 53129. A random drawing will be held in mid-March.

"C.C. BEAN," THE MISSING CUP OF COCOA, WAS HANGING OUT ON PAGE 36 IN OUR DEC/JAN ISSUE.

(mixing bowl)

FOOD NEWS • FUN NOTES • TASTY NUGGETS

I ♥ HEALTH

Sample a couple or, better yet, indulge in this whole gift box of heart-friendly "treats"

ALMONDS
Just an ounce a day packs a good dose of vitamin E, calcium, fiber and heart-healthy monounsaturated fats.

BROCCOLI
High in fiber, low in calories, broccoli fills you up without expanding your waistline.

LEAN PORK & SOY
Both are excellent protein sources that are low in fat and calories.

LAUGH IT OFF
A hearty chuckle releases endorphins, chemicals that can act like a natural anti-aging mechanism.

THE HEART BEATS ABOUT 100,000 TIMES EACH DAY.

RAISINS
These dried grapes are full of phytochemicals that help reduce LDL cholesterol and prevent the formation of plaque in the arteries.

stuff we love!

BAKE WEAR

You love to bake and you don't care who knows it! Show your love for concocting sweet treats with these cute Bakelove shirts and aprons ($18 and up). To order, visit **tasteofhome.com/links**.

> "Cooking is like love. It should be entered into with abandon or not at all."
>
> — Harriet Van Horne

WALK THE DOG

"Fido" loves a good walk, so grab the kids and make it a family affair.

GARLIC

Use often when cooking to garner its cholesterol-lowering effects.

BLACK BEANS

Another terrific low-fat protein source that packs a solid antioxidant punch and lots of fiber, which helps regulate blood sugar levels and control cravings.

NAME THAT CHARACTER!

Long before screen celebs and pro athletes were tapped as product spokespeople, the stars of TV ads were often illustrated characters, many of which have become endearing icons that transport us back to our childhoods. Test your food-icon memory: See if you can match these "celebs" with their companies and little-known facts.

1. The product of a company brainstorm, this single image spoke to the consistent quality of the product—no matter what the weather.

2. The first representation of this character had crazy hair and a fur wrap for clothing.

3. The idea for this dapper chap came from a 1916 contest. The 13-year-old schoolboy winner took home $5 for his effort.

4. In 1925, this company's owner snapped a photo of a handsome waiter at a Chicago restaurant. The waiter was paid $5; his name was never recorded. He remains the face of the brand to this day.

5. By 1902, this treat was so popular that it was featured in the Sears, Roebuck catalog with no description at all.

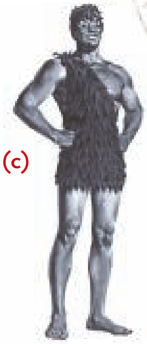
6. It's suggested that this icon inspired the ubiquitous yellow "happy face" that grew popular in the 1970s.

7. In 1928, artist Dorothy Hope Smith sent in a sketch she hoped this company's owners would use as their logo (they did). The original is now stored under glass in the company vault.

1. F - MORTON SALT
2. C - GREEN GIANT
3. E - PLANTERS PEANUTS
4. G - CREAM OF WHEAT
5. A - CRACKER JACK
6. D - KOOL-AID
7. B - GERBER BABY FOOD

(a)

(b)



(c)

(d)

(e)

(f)

(g)

OPEN HOUSE

BRIGHT IDEAS FOR WELCOMING FRIENDS & FAMILY INTO YOUR HOME

AN EGG-CELLENT TIME!

Our creative director shares a special family tradition

One tradition that always brought my brothers and me to the table when we were young was the Easter egg-decorating parties my parents would host for our family and friends. We all had our own personalized egg mats with our names on them, complete with healthy stains from parties past. My grandmother and I would make dozens of dye brushes fashioned from toothpicks and kitchen string—these were the trick when it came to our unique style of egg decorating.

continued on page 14

BY ARDYTH COPE

Duncan Hines®
Real carrots.
Real raisins.
Really decadent.
Includes a pouch of real carrots & raisins
No artificial flavors
It's not just a carrot cake.
It's Duncan Hines Decadent Carrot Cake. A premium carrot cake so moist and delicious that 3 out of 4 people say it tastes as good as or better than homemade. That's because it's the only leading carrot cake complete with real carrots and raisins that you add right in. In fact, try it and we guarantee that if it's not the best carrot cake you've ever baked, we'll eat the cost.
Duncan Hines.®
So moist. So delicious.
And so much more.™
Duncan Hines
Moist Deluxe
Decadent Carrot Cake
Visit duncanhines.com for guarantee terms.
©2008 Pinnacle Foods Group LLC.

> "Anyone who spilled a bottle of dye owed everyone at the table a quarter."

continued from page 12

My father had serious rules for the party, and if you were a first-time egg decorator, you were subject to endless teasing. He never considered an egg to be finished if it still had white showing. He thought it a cop-out if someone used the cotton swabs that came with the egg dye. And anyone who spilled a bottle of dye owed everyone at the table a quarter.

Once everyone arrived, we would distribute the brushes. We were very particular about the paint we used: Only Doc Hinkle's dyes by the John Wright Company were acceptable. And we never employed the traditional dip or soak techniques; we applied the vibrant colors with our custom toothpick brushes, creating mosaics of color unlike any Easter eggs I have seen anywhere else. Mom always made sure we painted onto piping-hot eggs, straight from the boiling water. While the hot eggs could be difficult to handle, the resulting shiny bright colors were worth the temporary discomfort.

The egg-painting parties were always special times full of sharing and laughter. So special that, as an adult, I brought the tradition with me when I moved my own family to Wisconsin several years ago. We still order the dyes from Doc Hinkle's and host our own egg-dyeing parties every year for all our friends. The best part? The stories told and the personalities revealed while each person shares his or her inner artist. (Second-best part: making tasty stuff—like deviled eggs—with the leftovers!)

STROKE OF GENIUS
To learn how to make your own custom egg-painting brushes and get info to order Doc Hinkle's egg dyes, visit **tasteofhome.com/links**

Search "hard-cooked eggs" at tasteofhome.com for delicious ideas like...

SCOTCH EGGS: hard-cooked eggs baked in a crispy and savory coating

EGGS BRAVO: ham 'n' eggs in a cheesy sauce on English muffins

POTLUCK EGGS BENEDICT: a tasty breakfast casserole

GERMAN PICKLED EGGS: cucumbers, move over!

santa fe deviled eggs

PREP/TOTAL TIME: **15** MIN.
YIELD: **2** SERVINGS

Patricia Harmon
BADEN, PENNSYLVANIA

- 2 hard-cooked eggs
- 1 Tbsp. mayonnaise
- 1 Tbsp. canned chopped green chilies
- 1/2 tsp. chipotle pepper in adobo sauce
- 1/8 tsp. garlic salt
- 4 tsp. salsa
- 1-1/2 tsp. thinly sliced green onion
- 1 pitted ripe olive, quartered

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a small bowl, mash yolks. Stir in the mayonnaise, chilies, chipotle pepper and garlic salt. Stuff or pipe into egg whites.

Top with salsa, onion and an olive piece. Refrigerate until serving.

CONTRIBUTOR GUIDELINES

Want to send in your favorite recipe or handy tip, fun idea or photo to share with other readers? We'd love to hear from you. Here's how to get involved:

1. It's easy to send us recipes and other submissions. Simply use the convenient form at *tasteofhome.com/submit*.
2. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions on page 7.)
3. After you send materials, please be patient. Due to the large volume, it can take our small staff several months to review materials. We may hold your material without informing you, but we will let you know if we publish something you submitted. Materials that won't fit in *Taste of Home* may be considered for our Web sites, cookbooks, promotions and other publications.
4. By submitting material for publication, you grant Reiman Media Group, Inc., its parent company, subsidiaries, affiliates, partners and licensees use of the material, including your name, hometown and state. We reserve the right to modify, reproduce and distribute the material in any medium and in any manner or appropriate place. We test recipes submitted to us and reserve the right to alter them as needed. We may contact you via phone, E-mail or mail regarding your submission.
5. To send submissions via regular mail, please address them to: *Taste of Home*, 5400 S. 60th St., Greendale WI 53129. If you have a particular department or feature in mind, please print it on the front of the envelope. You can send recipe cards or photocopies of family cookbooks, and they can be hand-printed or typed on a sheet of paper...whatever is easiest for you. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.
6. Sending photos? We accept 35mm color prints or high-resolution digital photos. Please submit digital images as jpegs at 300 dpi.

UNDER $2 PER SERVING.

DOESN'T YOUR BUDGET DESERVE A WARM FEELING, TOO?

EASY CHICKEN BAKE

prep: 10 min. bake: 30 min.

► what you need.

1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
1-1/2 lb. boneless, skinless chicken breasts, cut into 1-inch pieces
1 can (10-3/4 oz.) condensed cream of chicken soup
1/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
1 bag (16 oz.) frozen mixed vegetables, thawed, drained

► make it.

PREHEAT oven to 400°F. Prepare stuffing mix as directed on package; set aside.

MIX chicken, soup, sour cream and vegetables in a 13x9-inch baking dish; top with the stuffing.

BAKE 30 minutes or until chicken is cooked through. Makes 6 servings.

Visit Stovetop.com for more recipes

©2008 Kraft Foods

slow cookin'

Need a dish to pass? Try these easy crowd-pleasers

stamp-of-approval spaghetti sauce

PREP: 30 MIN. COOK: 8 HOURS
YIELD: 12 SERVINGS (3 QT.)

Melissa Taylor
HIGLEY, ARIZONA

"My father is very opinionated, especially about food, and this sauce received his stamp of approval."

2 lbs. ground beef

3/4 lb. bulk Italian sausage

4 medium onions, finely chopped

8 garlic cloves, minced

4 cans (14-1/2 oz. each) diced tomatoes, undrained

4 cans (6 oz. each) tomato paste

1/2 cup water

1/4 cup sugar

1/4 cup Worcestershire sauce

1 Tbsp. canola oil

1/4 cup minced fresh parsley

2 Tbsp. minced fresh basil *or* 2 tsp. dried basil

1 Tbsp. minced fresh oregano or 1 tsp. dried oregano

4 bay leaves

1 tsp. rubbed sage

1/2 tsp. salt

1/2 tsp. dried marjoram

1/2 tsp. pepper

Hot cooked spaghetti

In a Dutch oven, cook the beef, sausage, onions and garlic over medium heat until meat is no longer pink; drain.

Transfer to a 5-qt. slow cooker. Stir in the tomatoes, tomato paste, water, sugar, Worcestershire sauce, oil and seasonings. Cover and cook on low for 8 hours or until bubbly. Discard bay leaves. Serve with spaghetti.

BIG APPETITE? Search our huge collection of potluck recipes at **tasteofhome.com/potluck**

loaded vegetable beef stew

PREP: 40 MIN. COOK: 8-1/2 HOURS
YIELD: 12 SERVINGS (1-1/3 CUPS EACH)

Kari Caven
POST FALLS, IDAHO

"I first tried this dish during a trip to Argentina, a few years ago, and I was inspired to re-create it at home."

8 bacon strips, diced

3 lbs. beef stew meat, cut into 1-in. cubes

6 medium carrots, cut into 1-in. pieces

6 medium tomatoes, peeled and cut into wedges

4 medium potatoes, peeled and cubed

3 cups cubed peeled butternut squash

2 medium green peppers, chopped

2 tsp. dried thyme

2 garlic cloves, minced

2 cans (14-1/2 oz. each) beef broth

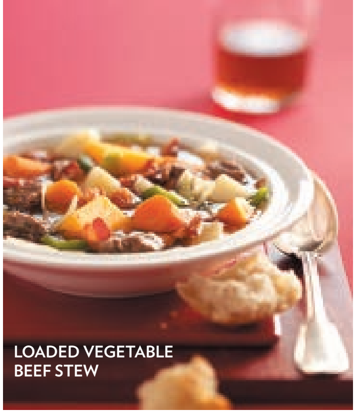
6 cups chopped cabbage

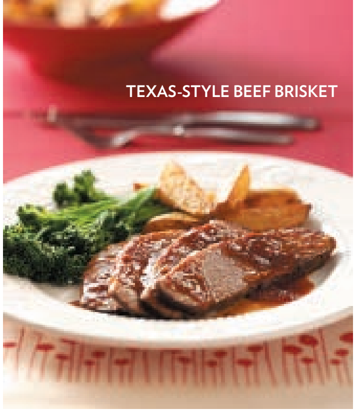
1/2 tsp. pepper

In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. In the drippings, brown beef in batches. Refrigerate the bacon until serving.

In a 6-qt. slow cooker, combine the carrots, tomatoes, potatoes, squash, green peppers, thyme and garlic. Top with beef. Pour broth over the top. Cover and cook on low for 8 hours.

Stir in cabbage and pepper. Cover and cook on high for 30 minutes or until cabbage is tender. Sprinkle each serving with bacon.


LOADED VEGETABLE BEEF STEW


TEXAS-STYLE BEEF BRISKET

texas-style beef brisket

PREP: 25 MIN. + MARINATING
COOK: 6-1/2 HOURS YIELD: 12 SERVINGS

Vivian Warner
ELKHART, KANSAS

"A friend turned me on to this recipe, and my husband loved it. Now, I make it all the time."

- 3 Tbsp. Worcestershire sauce
- 1 Tbsp. chili powder
- 2 bay leaves
- 2 garlic cloves, minced
- 1 tsp. celery salt
- 1 tsp. pepper
- 1 tsp. Liquid Smoke, optional
- 1 fresh beef brisket (6 lbs.)
- 1/2 cup beef broth

BARBECUE SAUCE:

- 1 medium onion, chopped
- 2 Tbsp. canola oil
- 2 garlic cloves, minced
- 1 cup ketchup
- 1/2 cup molasses
- 1/4 cup cider vinegar
- 2 tsp. chili powder
- 1/2 tsp. ground mustard

In a large resealable plastic bag, combine the Worcestershire sauce, chili powder, bay leaves, garlic, celery salt, pepper and Liquid Smoke if desired. Cut brisket in half; add to bag. Seal bag and turn to coat. Refrigerate overnight.

Transfer beef to a 5- or 6-qt. slow cooker; add broth. Cover and cook on low for 6-8 hours or until tender.

For sauce, in a small saucepan, saute onion in oil until tender. Add garlic; cook 1 minute longer. Stir in the remaining ingredients; heat through.

Remove brisket from the slow cooker; discard bay leaves. Place 1 cup cooking juices in a measuring cup; skim fat. Add to the barbecue sauce. Discard remaining juices.

Return brisket to the slow cooker; top with sauce mixture. Cover and cook on high for 30 minutes to allow flavors to blend. Thinly slice across the grain; serve with sauce.

POTLUCK PLEASERS!

Wondering what to make for a carry-in dinner? *Best-Ever Casseroles Recipe Cards* puts 76 scrumptious ideas at your fingertips. Pick up a copy near checkout counters February 17 through March 31.

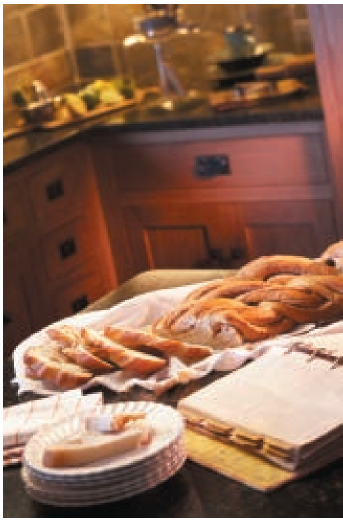
Dawnita Phillips
DREXEL, MISSOURI

THE PERFECT SETUP

Efficient kitchen makes cooking & entertaining a breeze

When a small fire broke out in our kitchen, my husband, Scott, and I used it as an opportunity to build our dream kitchen. With the help of a contractor, we designed it to be efficient, family-friendly and visually appealing. It was so much fun watching our dreams become reality.

It amazes me how organized my kitchen is now. The placement of each cabinet and drawer was carefully planned. Everything has a place, from canned goods to measuring spoons. We designated two basic centers—one for baking and one for cooking—with a large island in the center. The baking area has cabinets for specific pans and utensils, and the island features bins for flour, sugar and other staples. The cooking area has a built-in cutting board and pull-out spice rack.



It's a great kitchen for baking, complete with flour and sugar bins, a utensil drawer and more.

"Everything has a place, from canned goods to measuring spoons."

Being on the short side, I found working at standard countertops uncomfortable. Lowered counters in the baking area make it easier for me to roll out dough.

My favorite features are the white oak cabinets and the six-burner, double-oven stove, which is housed in a rock archway. A cabinet builder who specializes in dovetailing made the cupboards. The glass in the doors matches the glass in a hutch we had built for our 10th wedding anniversary.

I love spending time in the kitchen with our kids— Jessica, 14; Elisha, 12; and Kathryn, 10. I don't remember a time when they haven't been with me baking and cooking. Last year, we compiled a book of our favorite recipes.

I home-school our children, so they sit around the island or table and continue studying while I fix lunch. We are pork producers, so when they finish their schoolwork, the kids help Scott on our farm.

Our new kitchen makes it fun to entertain. When we have guests, I get the chance to use my large collection of teacups. We can gather at the island or the table... or in the living room and still be part of what's going on in the kitchen. It has a warm, welcoming feel that seems to invite family and friends to stay a little longer!

BEHIND THE SCENES!
For a video tour, floor plan, more photos and Dawnita's Grilled Pork Burgers recipe, visit **tasteofhome.com/dawnita**

SHARE YOUR KITCHEN Do you have a special kitchen that everyone raves about? Send photos of the kitchen and your family to **editors@tasteofhome.com**. If we use your kitchen, you'll earn $250.

Dawnita and family, hanging out on their picturesque farm.

winter warm-ups

cordon bleu appetizers

PREP/TOTAL TIME: 30 MIN.
YIELD: 1-1/2 DOZEN

Susan Mello
JACKSON HEIGHTS, NEW YORK

4 oz. cream cheese, softened
1 tsp. Dijon mustard
1 cup (4 oz.) shredded Swiss cheese
3/4 cup diced fully cooked ham
1/2 cup minced chives, divided
18 slices French bread (1/2 in. thick)

In a small bowl, beat cream cheese and mustard until smooth. Stir in the Swiss cheese, ham and 1/4 cup chives. Spread 1 Tbsp. mixture over each bread slice; place on an ungreased baking sheet.

Bake at 350° for 12-15 minutes or until lightly browned. Sprinkle with remaining chives.

> "Looking for a cheesy snack with mass appeal? Adults and kids alike love these tasty snacks!"
>
> —SUSAN MELLO
> JACKSON HEIGHTS, NEW YORK

spicy hot wings

PREP: 20 MIN. COOK: 10 MIN./BATCH
YIELD: ABOUT 4 DOZEN

Brent Burns
LONG GROVE, ILLINOIS

"After searching in vain for a good wings recipe, I came up with my own."

5 lbs. chicken wings
1/2 cup butter, cubed
1/2 cup Louisiana-style hot sauce
1/4 cup balsamic vinegar
1/4 cup soy sauce
3 Tbsp. brown sugar
3 Tbsp. honey
2 Tbsp. plus 1 tsp. celery seed, divided
2 Tbsp. lemon juice
2/3 cup all-purpose flour
1 tsp. each salt, paprika and cayenne pepper
1/2 tsp. garlic powder
Oil for deep-fat frying

Cut wings into three sections; discard wing tip sections. In a large saucepan, bring the butter, hot sauce, vinegar, soy sauce, brown sugar, honey, 2 Tbsp. celery seed and lemon juice to a boil. Reduce heat; simmer, uncovered, until reduced by half.

Meanwhile, in a large resealable plastic bag, combine the flour, salt, paprika, cayenne, garlic powder and remaining celery seed. Add wings, a few at a time, and shake to coat.

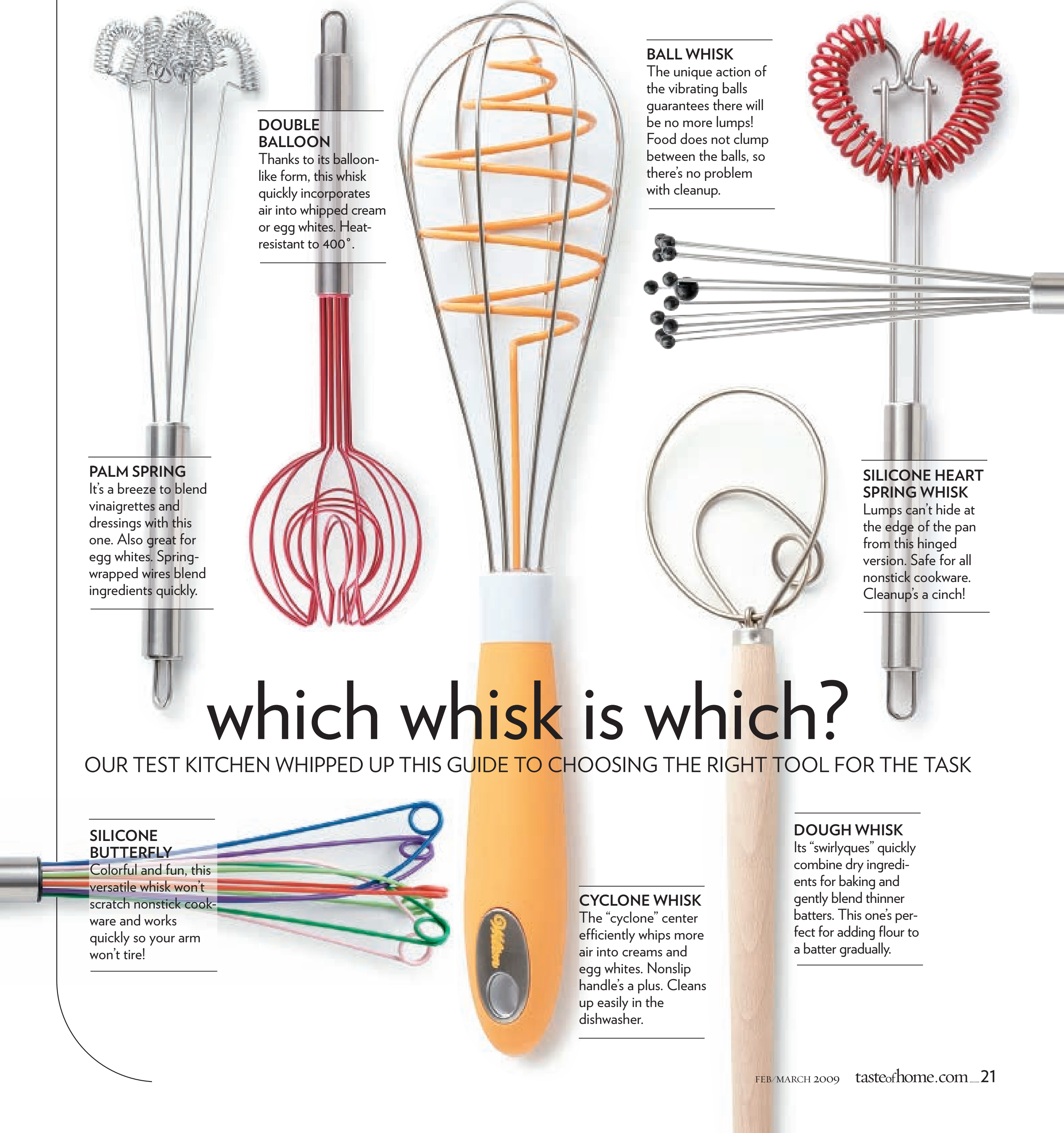
In an electric skillet or deep-fat fryer, heat oil to 375°. Fry wings, a few at a time, for 6-8 minutes or until no longer pink, turning once. Drain on paper towels. Place in a large bowl; add sauce and toss to coat.

COOK SMART

EASY MEAL SOLUTIONS FROM OUR READERS & THE TOH TEST KITCHEN

which whisk is which?

OUR TEST KITCHEN WHIPPED UP THIS GUIDE TO CHOOSING THE RIGHT TOOL FOR THE TASK



PALM SPRING
It's a breeze to blend vinaigrettes and dressings with this one. Also great for egg whites. Spring-wrapped wires blend ingredients quickly.

DOUBLE BALLOON
Thanks to its balloon-like form, this whisk quickly incorporates air into whipped cream or egg whites. Heat-resistant to 400°.

BALL WHISK
The unique action of the vibrating balls guarantees there will be no more lumps! Food does not clump between the balls, so there's no problem with cleanup.

SILICONE HEART SPRING WHISK
Lumps can't hide at the edge of the pan from this hinged version. Safe for all nonstick cookware. Cleanup's a cinch!

SILICONE BUTTERFLY
Colorful and fun, this versatile whisk won't scratch nonstick cookware and works quickly so your arm won't tire!

CYCLONE WHISK
The "cyclone" center efficiently whips more air into creams and egg whites. Nonslip handle's a plus. Cleans up easily in the dishwasher.

DOUGH WHISK
Its "swirlyques" quickly combine dry ingredients for baking and gently blend thinner batters. This one's perfect for adding flour to a batter gradually.

COOK SMART

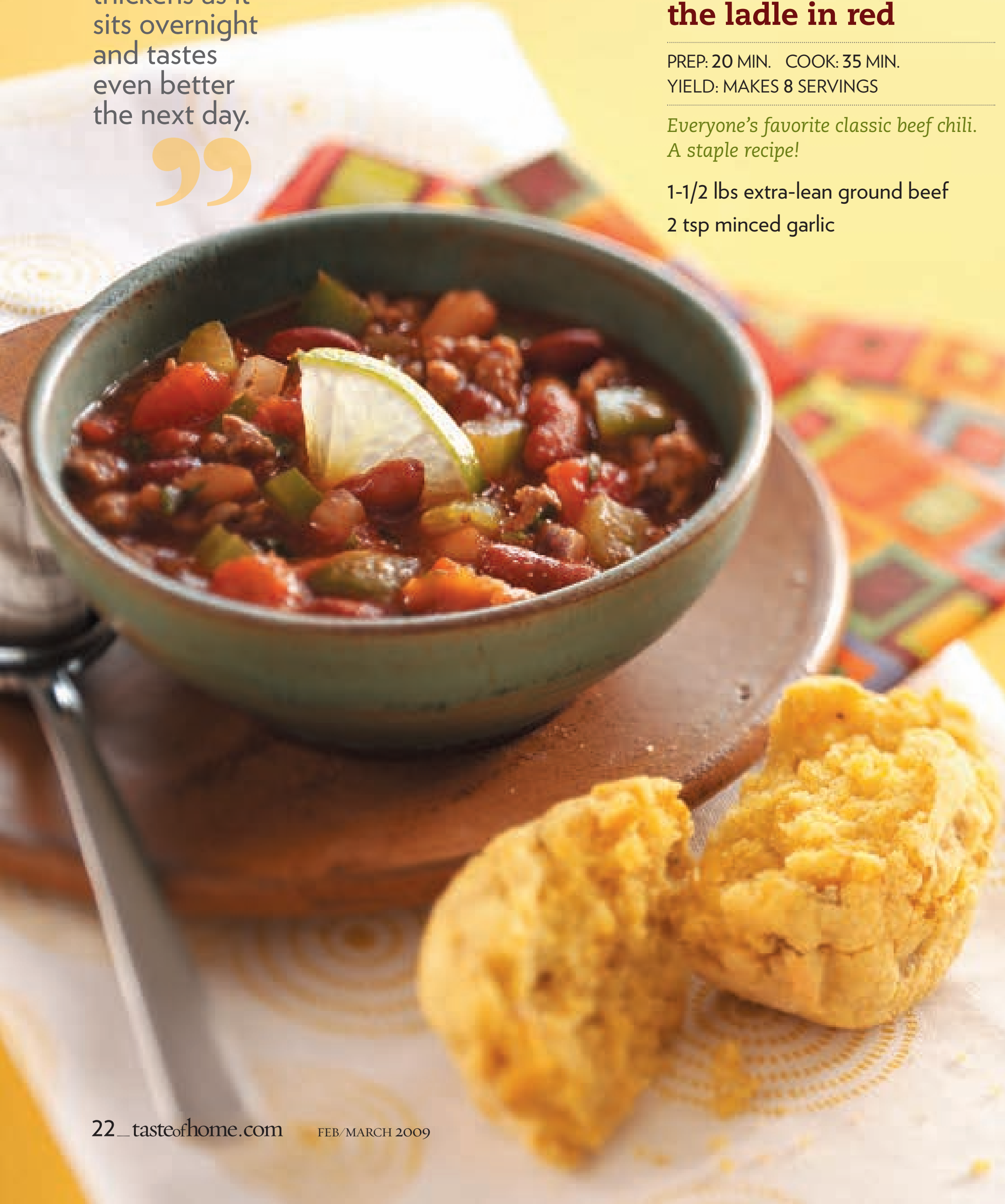
eat, shrink & be merry

BY JANET & GRETA PODLESKI

chili chili bang bang!

"If you can, make the chili the day before you want to serve it. It thickens as it sits overnight and tastes even better the next day."

On a cold winter night, nothing beats a bowl of piping-hot chili with a slice of melt-in-your-mouth corn bread on the side. Problem is, traditional corn bread can be sky-high in fat and calories, since it's often made with high-fat sour cream, butter and/or oil, and a few ounces of full-fat grated cheese. You won't miss the fat (we promise!) in our absolutely scrumptious, slimmed-down corn muffins at right. Why muffins? They cook faster and freeze better! Enjoy them with one of these bang-up chili recipes!



the ladle in red

PREP: 20 MIN. COOK: 35 MIN.
YIELD: MAKES 8 SERVINGS

Everyone's favorite classic beef chili. A staple recipe!

1-1/2 lbs extra-lean ground beef

2 tsp minced garlic

1 cup each diced celery, diced green bell pepper, and diced red onions

1-1/2 tbsp chili powder

1-1/2 tsp each ground cumin and dried oregano

1 tsp ground coriander

1/4 tsp ground black pepper

1 can (14.5 oz) diced tomatoes, undrained

2 cups tomato sauce

1-1/4 cups beef broth

1/4 cup chopped celery leaves

1 tbsp hickory-flavored barbeque sauce

1 can (16 oz) red kidney beans, drained and rinsed

1 can (about 16 oz) beans in tomato sauce (see tip below)

3 tbsp chopped fresh cilantro

1 tbsp freshly squeezed lime juice

2 tsp liquid honey

Cook beef and garlic in a large, deep, non-stick skillet or pot over medium-high heat until beef is no longer pink. Stir in celery, green pepper, and red onions. Cook and stir for 3 minutes, or until vegetables begin to soften.

Stir in chili powder, cumin, oregano, coriander, and black pepper. Cook for 1 more minute. Add undrained tomatoes, tomato sauce, beef broth, celery leaves, and barbeque sauce. Bring mixture to a boil. Reduce heat to low. Cover and simmer for 20 minutes, stirring occasionally.

Add beans and simmer, covered, for 10 more minutes. Remove from heat. Stir in cilantro, lime juice, and honey. Serve hot.

Janet and Greta's Tip: Heinz Vegetarian Beans in Tomato Sauce is a good choice for this recipe.

Per Serving: 270 calories, 7.8 g total fat (3.9 g saturated fat), 24 g protein, 28 g carbohydrate, 10 g fiber, 53 mg cholesterol, 690 mg sodium

corn in the usa

PREP: 15 MIN. BAKE: 20 MIN.
YIELD: MAKES 12 MUFFINS

These comforting corn muffins are great for dunking in chili or stew.

1 cup all-purpose flour

1 cup yellow cornmeal

2 tbsp granulated sugar

1-1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1 can (14.75 oz) cream-style corn

1/2 cup buttermilk

1 egg

2 tbsp butter, melted

1 can (4 oz) diced green chilies

Preheat oven to 375°F. Spray a 12-cup muffin tin with cooking spray and set aside.

In a large bowl, combine flour, cornmeal, sugar, baking powder, baking soda, and salt. Set aside.

In a medium bowl, whisk together corn, buttermilk, egg, melted butter, and diced green chilies. Add wet ingredients to dry ingredients. Stir just until dry ingredients are moistened.

Divide batter among 12 muffin cups. Bake for 20 minutes, or until a toothpick inserted in center of muffin comes out clean. Be careful not to overbake. Remove muffins from tin and cool slightly on a wire rack. Best if served warm!

Per Muffin: 147 calories, 3 g total fat (1.4 g saturated fat), 4 g protein, 27 g carbohydrate, 1.3 g fiber, 24 mg cholesterol, 341 mg sodium

MAKE IT SPLURGE-WORTHY!

When you get the urge to splurge, don't waste calories and stomach space on mediocre treats. As a rule of tongue, before any high-fat, high-calorie, belt-busting food crosses your lips, make sure it's "splurge-worthy." Rate the food from 1 to 10. If it isn't a 9 or 10, it's not worthy! Who wants to gorge on 600 headed-straight-to-your-hips calories in the form of Gram and Gramps' 70th-anniversary sheet cake? Be polite, taste a small forkful, then slip the rest under Aunt Gertrude's rug. Same goes for your mother-in-law's fruitcake, with those scrumptious artificial fruit globules and ever-so-tasty FD&C Red #3. It's not worthy!

POP QUIZINE

In a popular 1970s TV commercial, what product "fooled" Mother Nature?

a. Parkay margarine

b. Chiffon margarine

c. Imperial margarine

d. I Can't Believe It's Not Butter!

the yellow bows of texas

PREP: 25 MIN. COOK: 20 MIN.
YIELD: MAKES 6 SERVINGS

Deep in the heart of Texas, the locals ranked this spicy masterpiece the best pasta dish this side of the Alamo!

1 lb lean ground turkey

2 tsp minced garlic

1 cup each chopped onions, chopped green bell pepper, and diced carrots

1-1/2 cups no-salt-added tomato sauce

1-1/2 cups salsa (mild, medium or hot)

1 can (15 oz) black beans, drained and rinsed

2 tsp chili powder

1 tsp ground cumin

1/2 tsp dried oregano

12 oz uncooked whole wheat bow-tie pasta (about 7 cups dry)

1/2 cup light (3% or 5%) sour cream

1/2 cup packed shredded light old (sharp) cheddar cheese (2 oz)

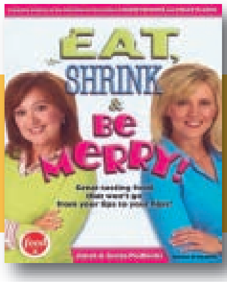
1/2 cup chopped green onions

Cook turkey and garlic in a large, deep, non-stick skillet or pot over medium-high heat until turkey is no longer pink. Break up any large chunks using a fork. Add onions, green pepper, and carrots. Cook and stir for 4 to 5 minutes, until vegetables have softened. Stir in tomato sauce, salsa, beans, chili powder, cumin, and oregano. Bring mixture to a boil. Reduce heat to low. Cover and simmer for 15 minutes, stirring occasionally.

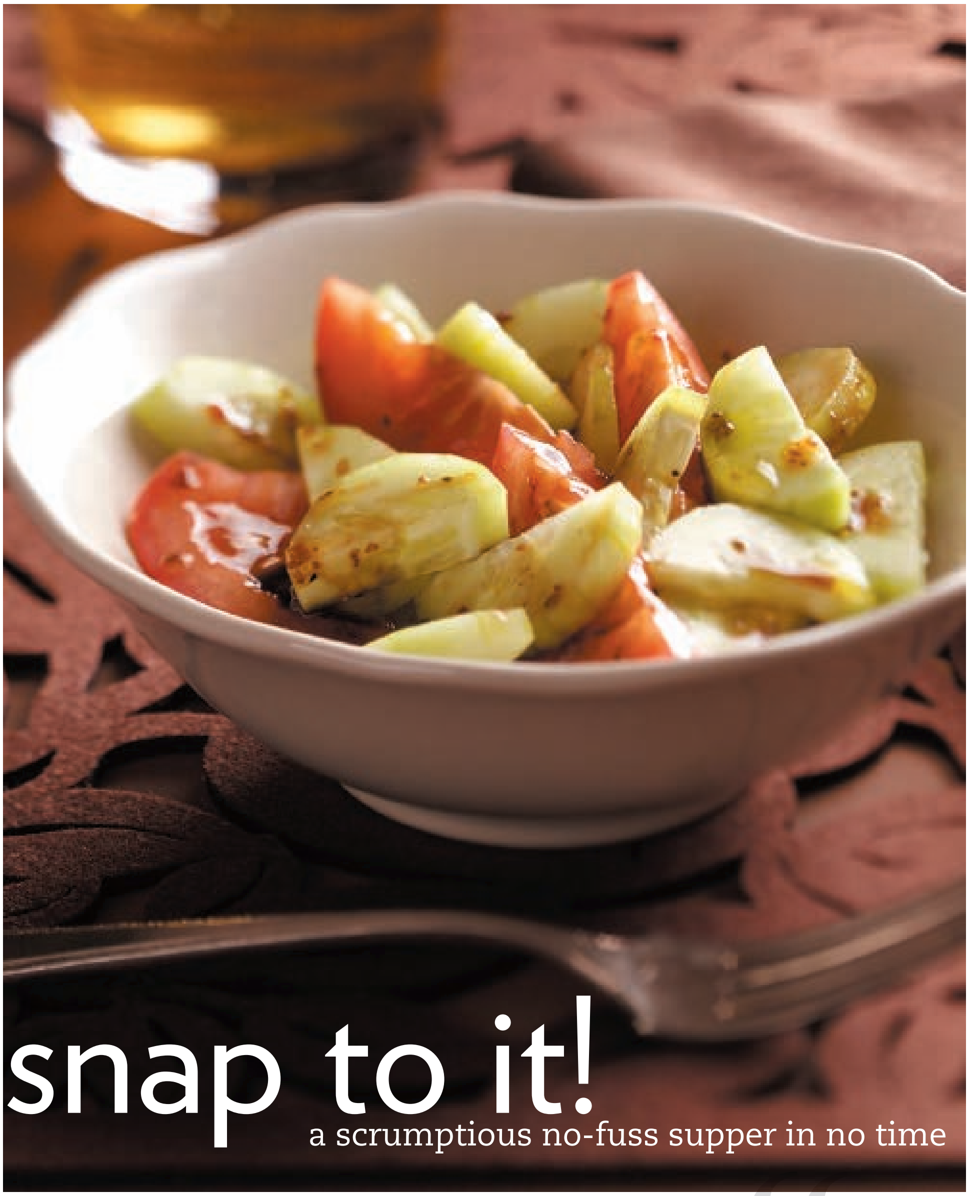
Meanwhile, prepare pasta according to package directions. Drain well. Divide pasta among 6 shallow serving bowls. Ladle chili over pasta. Place a dollop of sour cream in the center, then sprinkle with cheese and green onions. Serve immediately.

Per Serving: 441 calories, 6.1 g total fat (1.4 g saturated fat), 35 g protein, 66 g carbohydrate, 10 g fiber, 43 mg cholesterol, 466 mg sodium

BUY THE COOKBOOK THAT WILL CHANGE YOUR LIFE! Over 1.5 million families who bought *Eat, Shrink & Be Merry* agree, these recipes are fun, delicious and incredibly healthy. Our Test Kitchen experts are still raving about the book's great-tasting food, and they're hard to impress. **Order now with a buy 1, get 1 free offer** at *eatshrinkandbemerry.com* or call 1-800/717-9011.



ANSWER: (B) DENA DIETRICH STARRED AS THE FOREST MATRON WITH THE TRADEMARK CATCHPHRASE, "IT'S NOT NICE TO FOOL MOTHER NATURE!" YOU HAD TO LOVE THE MELODIC JINGLE: "IF YOU THINK IT'S BUTTER BUT IT'S NOT...IT'S CHIFFON!"



snap to it!

a scrumptious no-fuss supper in no time

balsamic vegetable salad

PREP/TOTAL TIME: 10 MIN.
YIELD: 6 SERVINGS

Emily Paluszak
SPARTANBURG, SOUTH CAROLINA

3 large tomatoes, cut into wedges

3 medium cucumbers, peeled, halved and sliced

1/2 cup olive oil

1/4 cup balsamic vinegar

3 Tbsp. water

1 envelope Italian salad dressing mix

In a salad bowl, combine tomatoes and cucumbers. In a small bowl, whisk the oil, vinegar, water and dressing mix. Pour over vegetables and toss to coat.

> "This flavorful salad couldn't be easier to prepare. Feel free to customize it with your favorite veggies."
>
> —EMILY PALUSZAK
> SPARTANBURG, SOUTH CAROLINA

spinach salmon bundles

PREP/TOTAL TIME: 30 MIN.
YIELD: 4 SERVINGS

Larissa Farnam
MYRTLE BEACH, SOUTH CAROLINA

Here's a fast and easy way to showcase delicious salmon fillets. It's special enough to serve company.

2 tubes (8 oz. each) refrigerated crescent rolls

4 salmon fillets (6 oz. each)

1/4 tsp. salt

1/4 tsp. pepper

1/3 cup garlic-herb cheese spread

1 pkg. (10 oz.) frozen chopped spinach, thawed and squeezed dry

Unroll crescent dough and separate into four rectangles; seal perforations. Place a salmon fillet in the center of each rectangle; sprinkle with salt and pepper. Spoon cheese spread over each; top with spinach. Fold dough over filling and pinch edges to seal.

Place on an ungreased baking sheet. Bake at 400° for 20-25 minutes or until golden brown. Serve bundles immediately.

Editor's Note: This recipe was tested with Alouette Garlic-Herb Cheese Spread.

FAST TRACK
Do you have a favorite quick-to-fix recipe? Share it at tasteofhome.com/submit.

make the kids' lunches, call plumber about garbage disposal, pay bills online, get a haircut, spend 20 minutes on treadmill, drop kids off at school, fill out a performance evaluation, take Molly to her ballet lesson, sign up for Pilates classes, interview job applicants, put air in exercise ball, make costume for the school play, take recycling to curb, send birthday invitations, do laundry, pull weeds in the yard, clean house before the in-laws visit, take dog to vet, clean gutters, get a manicure, find an anniversary present for Tom, make it to yoga class on Tuesday, carpool the kids to soccer practice, pick up some flowers, window-shop, finish the presentation, drink eight glasses of water, order lunch for the department, change furnace filter, collect food for the food drive, shop for new running shoes, wash the car, read next month's book club selection, find Molly's mitten, return that ugly shirt, have photos developed, clean off desk, stop by the grocery store, buy dog food, swing by the ATM, pick up kids from school, clean paw prints off the door, schedule sales meeting, replace paper towel roll, finalize sales projections, read the kids bedtime stories, walk dog, balance checkbook, write a letter to the congressman, ship package, organize pantry, switch my purse, unload dishwasher, feed the fish, charge cell phone, return DVDs, get bids for the roof, check the weather, shred mail, donate old clothes, check e-mail, get the carpet cleaned, complete expense reports, book a flight, dust the ceiling fan, fax contracts, think about ways we could be healthier, call sitter about date night, add photos to scrapbook, stretch, e-mail cookie recipe, read Molly's history report, place classified ad, make a chore chart for the kids, replace vacuum cleaner bag, play a game of hide-and-seek, touch up paint on walls, find the good plates, catch up with a teenager over dinner, teach Molly to cross-stitch, buy candy from a neighbor's kid, plan my running route, drop picture off at frame shop, put toys in toy chest, set alarm for 6:00, defrag hard drive, sign another school field trip form, change a diaper, oil the squeaky hinge, RSVP for party, polish the silverware, help the kids with their homework, check mailbox, iron my black skirt, bring some glazed doughnuts to work, dust the coffee table, read a magazine,

get printer ink, drop off dry cleaning, order some additional business cards, sharpen the knives, sign for a package, set the TV recorder, find my umbrella, put toilet paper roll on the right way, drop heels off at the shoe repair place, **We can help.™** attend many meetings, watch evening news, fill bird feeder, replace the digital camera's batteries, watch a TV show, catch a movie this weekend, take a pottery class, revise to-do list, try new toothpaste, plan a healthy dinner, do something about that squeaky door, meet for coffee, read a bunch of e-mails, check IRA, veg out, play catch-up, sweep kitchen floor, tell kids to use coasters, clean chandelier, check car seat, iron my no-iron khakis, give baby a bath, change another diaper, untangle the electrical cords under the desk, get the fingerprints off the TV, resist the temptation to eat junk food, fluff the sofa cushions, e-mail the boss, get the windows cleaned, enjoy some good family time, drink a cappuccino, read up on current events, think about the long-term effect of sleep deprivation, get annoyed by TV, upload photos of the kids, rummage through the attic for the ski gear, write another to-do list, boil baby bottles, consider the finances, rent a movie, work on Jake's tree house, live for today, develop a winning strategy, recaulk the bathtub, organize my MP3 library, clean up my cube, rotate the tires, chat at the water cooler, mop the floors, multitask, go bowling, surf the Web, look for missing socks, practice public speaking, brush the dog, ask the neighbor about trimming the tree, find the cat, get a toddler dressed, sign for another package, laugh at a joke, play with the kids, find new knobs for the chest of drawers, relearn to knit, attend an all-department meeting, empty the dishwasher, get the junk out of the car, hope the baby goes to bed easily, deadhead the roses, get up before the alarm goes off, research summer vacation, take a walk at lunch, make small talk with the other parents at T-ball, **www.minuterice.com** finish Sunday's crossword puzzle, wish a co-worker happy birthday, eat a piece of cake, try deep breathing, condition my hair, worry about a deadline, worry about the kids, worry about the house, ©2009 Riviana Foods Inc.

COOK SMART | tips from a pro

roasting veggies

TOH Food Director **Diane Werner** shares her simple method of preparing crisp, golden, intensely flavored vegetables

1 Preheat your oven to 425°. Cut the vegetables into fairly large pieces, cubes, chunks or thick slices. Toss the vegetables with a little olive oil.

2 Spread out the vegetables in a heavy jelly roll pan or roasting pan (lined with foil and sprayed with nonstick cooking spray for easier cleanup). Heavier pans are designed to withstand high heat; they help keep the vegetables from burning.

3 About halfway through the cooking time or at about 25 to 30 minutes, turn the vegetables over with a spatula, then continue to cook them until they're tender and nicely browned on the edges—about 20 minutes longer. Add salt, pepper and seasonings.

4 Don't be afraid of the high heat—let the veggies sizzle! The heat blisters the vegetables' surfaces, and this is just what you're after.

5 Keep in mind that lighter-density veggies like tomatoes, summer squash, green beans and eggplant won't take as long as other veggies. Medium-density veggies like onions, peppers, cauliflower, broccoli and turnips, and higher-density veggies—potatoes, carrots, beets, parsnips and sweet potatoes—will take much longer.

"I love to roast veggies, especially during the cooler months. It intensifies their unique flavors. Plus, it's easy and mostly hands-free!"

Try adding some extra seasoning after roasting...

NUTS & SEEDS
such as toasted pecans, almonds, walnuts, pine nuts, sunflower kernels or pumpkin seeds

CHEESES
goat, blue, feta, shaved Parmigiano Reggiano

SAUCES & DRESSINGS
vinaigrettes, curry pastes

BUTTER
flavored with herbs and zest

JUICES
fresh lemon, lime, orange or grapefruit

CHOPPED FRESH HERBS
basil, cilantro, parsley, mint, dill

Crisco is cooking™

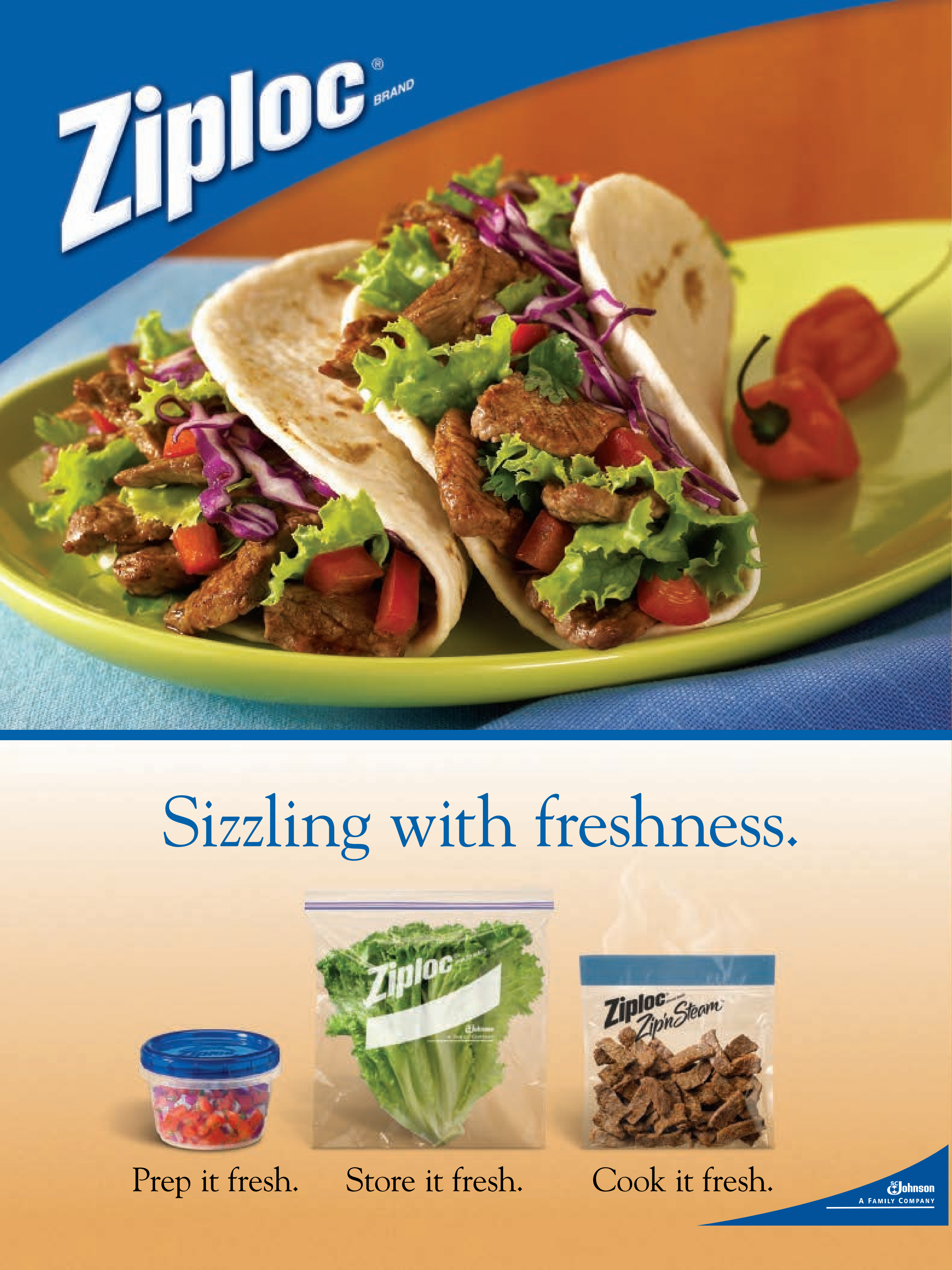
For more recipes visit Crisco.com

Crisco® Simple Italian Grilled Chicken

Crisco® Original No-Stick Cooking Spray
3 tablespoons Crisco® Pure Olive Oil
1 tablespoon lemon juice
1 tablespoon Italian seasoning

1. Coat grill pan with no-stick cooking spray. Heat over medium heat.
2. Combine olive oil, lemon juice, Italian seasoning, garlic salt and pepper in medium microwaveable bowl. Microwave on HIGH for 1 minute. Stir.

Prep time: 5 min | Cook time: 15 min | Yield: 4 servings


Ziploc® BRAND
Sizzling with freshness.
Ziploc
Ziploc Zip'n Steam
Prep it fresh.
Store it fresh.
Cook it fresh.
SC Johnson
A FAMILY COMPANY

Visit **www.ziploc.com/steamerbags** for more great tips and recipes including our featured dish, **steak tacos**.

Ziploc® Brand Containers Twist 'n Loc®

Ziploc® Brand Fresh Shield™ Twist 'n Loc® Containers have reinforced plastic and a leak-resistant seal, so they block out air and lock in freshness! Great for keeping all your taco toppings organized in the fridge.

Ziploc® Brand Fresh Produce Bags

Keep your spring salads and produce fresher. Patented moisture vents permit excess moisture to escape, while keeping just enough moisture for produce to stay fresh and crisp. They are great for a variety of fruits and vegetables including; lettuce, herbs, mushrooms, strawberries, grapes and cherries.

Ziploc® Brand Bags Zip'n Steam™

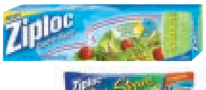
Ziploc® Brand Zip'n Steam™ Microwave Steam Cooking Bags combine the taste and nutritional benefits of steam cooking with all the convenience of your microwave. You can create healthy meals in less then 5 minutes*!

*Approximate microwave cooking time for suggested recipe

©2008 S.C. Johnson & Son, Inc. All rights reserved.

MANUFACTURER'S COUPON | EXPIRES MAY 31, 2009

$1.00 off any TWO (2) Ziploc® Brand Bags



CONSUMER: Limit one coupon per purchase. Good only in the USA on purchase of brand/size(s) indicated. Void if altered, reproduced, transferred, sold, or auctioned. Any other use constitutes fraud. You pay sales tax. **RETAILER:** S.C. Johnson & Son, Inc. will redeem this coupon in accordance with its Coupon Policy. Mail coupons to: CMS Dept 46500, 1 Fawcett Dr., Del Rio, TX 78840. Coupon Policy available from same address. Cash value 1/100¢. Box Tops For Education is a registered trademark of General Mills, used with permission. 720066

0025700-140098

5 25700 10033 6

MANUFACTURER'S COUPON | EXPIRES MAY 31, 2009

75¢ off ANY Ziploc® Brand Containers

CONSUMER: Limit one coupon per purchase. Good only in the USA on purchase of brand/size(s) indicated. Void if altered, reproduced, transferred, sold, or auctioned. Any other use constitutes fraud. You pay sales tax. **RETAILER:** S.C. Johnson & Son, Inc. will redeem this coupon in accordance with its Coupon Policy. Mail coupons to: CMS Dept 46500, 1 Fawcett Dr., Del Rio, TX 78840. Coupon Policy available from same address. Cash value 1/100¢. Box Tops For Education is a registered trademark of General Mills, used with permission. 720066

0025700-140099

5 25700 16075 0

ABC's of lunch

Be the talk of the cafeteria with a fun and nutritious soup that spells Y-U-M!

Few things taste better on a blustery day than piping-hot chicken soup. Aspiring chef **Sarah Mackey**, 13, sent in this easy recipe that she makes for her family. "It makes me so happy when they tell me it's really good," she writes from New Smyrna Beach, Florida.

You can make it, too, with a little help from an adult. Then prepare one of these tasty breads to serve alongside, and you've got a full meal!

» **Brush** soft, store-bought breadsticks with melted butter, top with garlic powder and bake at 350° until brown.

» **Sprinkle** refrigerated crescent roll dough with grated Parmesan and onion powder before rolling into crescents. Bake as directed.

» **Toast** two slices of bread, spread with butter and sprinkle with garlic powder and a little shredded cheddar cheese.

» **Cut** a loaf of French bread in half the long way, spread with butter, toss on a little shredded cheddar cheese and Italian seasoning, and bake at 350° until cheese melts.

> "It makes me so happy when they tell me it's really good."
> —SARAH MACKEY
> NEW SMYRNA BEACH, FLORIDA

chicken alphabet soup

PREP/TOTAL TIME: 25 MIN.
YIELD: 10 SERVINGS (2-1/2 QT.)

Sarah Mackey
NEW SMYRNA BEACH, FLORIDA

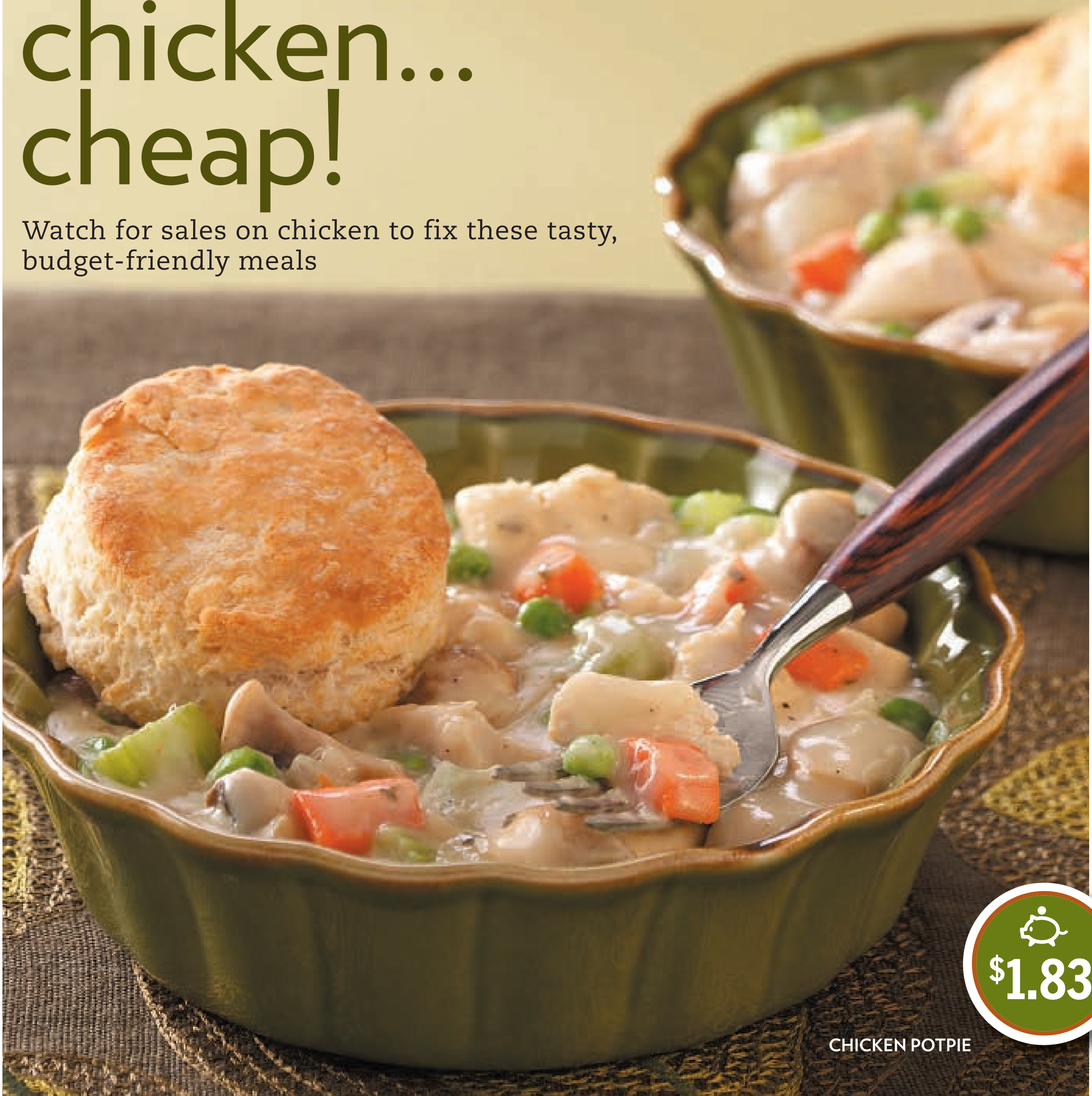
- 3 medium carrots, chopped
- 2 celery ribs, chopped
- 3/4 cup chopped sweet onion
- 1 Tbsp. olive oil
- 2 qt. chicken broth
- 3 cups cubed cooked chicken breast
- 1/4 tsp. dried thyme
- 1-1/2 cups uncooked alphabet pasta
- 3 Tbsp. minced fresh parsley

In a Dutch oven, saute the carrots, celery and onion in oil until tender. Stir in the broth, chicken and thyme. Bring to a boil. Stir in pasta. Reduce heat; simmer, uncovered, for 10 minutes or until tender. Stir in parsley.

OUTSIDE THE LINES! Download a new coloring book page with a yummy recipe at tasteofhome.com/kids

chicken... cheap!

Watch for sales on chicken to fix these tasty, budget-friendly meals



$1.83

CHICKEN POTPIE

EASY ON THE WALLET

Sample more stick-to-your-ribs recipes that help you stick to your budget (costs are per serving):

40¢	95¢	45¢	50¢	51¢	35¢
CORDON BLEU APPETIZERS	SPICY HOT WINGS	CORN BREAD WITH A KICK	DARK CHOCOLATE PUDDING SUNDAES	POTATO-BAR CHILI	QUICK HAMBURGER GRAVY
P. 20	P. 20	P. 43	P. 56	P. 60	P. 62

> This hearty potpie feeds a lot for a little, just $1.83 per serving.
>
> —VALERIE BELLEY
> ST. LOUIS, MISSOURI

chicken potpie

PREP: 70 MIN. + COOLING BAKE: 25 MIN.
YIELD: 7 SERVINGS

Valerie Belley
ST. LOUIS, MISSOURI

1 broiler/fryer chicken (3 to 4 lbs.), cut up
4 cups water
3 medium carrots, halved widthwise
2 medium onions, quartered
4 tsp. chicken bouillon granules
1 bay leaf
1/2 lb. whole fresh mushrooms
2 celery ribs, cut into 1-in. pieces
3 Tbsp. butter
5 Tbsp. all-purpose flour
1/2 cup milk
1 cup frozen peas
1 tsp. dried basil
1 tsp. salt
1/4 tsp. pepper

BISCUITS:
1-1/2 cups all-purpose flour
2 tsp. baking powder
2 tsp. sugar
1/4 tsp. salt
5 Tbsp. shortening
1/2 cup milk

Place the chicken, water, carrots, onions, bouillon and bay leaf in a Dutch oven; bring to a boil. Reduce heat; cover and simmer for 25 minutes. Add mushrooms and celery; simmer 15 minutes longer or until chicken is tender.

Remove chicken; allow to cool. Strain broth, reserving vegetables; skim fat. Set aside 2 cups broth (save remaining broth for another use). Discard bay leaf. Remove meat from bones; discard bones. Chop vegetables and cut chicken into bite-size pieces.

In a large saucepan, melt butter. Stir in flour until smooth; gradually add milk and reserved broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the chicken, cooked vegetables, peas and seasonings. Pour into a greased 2-qt. baking dish; set aside.

For biscuits, in a large bowl, combine the flour, baking powder, sugar and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in milk just until moistened. Turn onto a lightly floured surface; knead 8-10 times. Pat or roll out to 1/2-in. thickness; cut with a floured 2-1/2-in. biscuit cutter.

Place biscuits on top of chicken mixture. Bake, uncovered, at 400° for 25 minutes or until golden brown.

lemon basil chicken

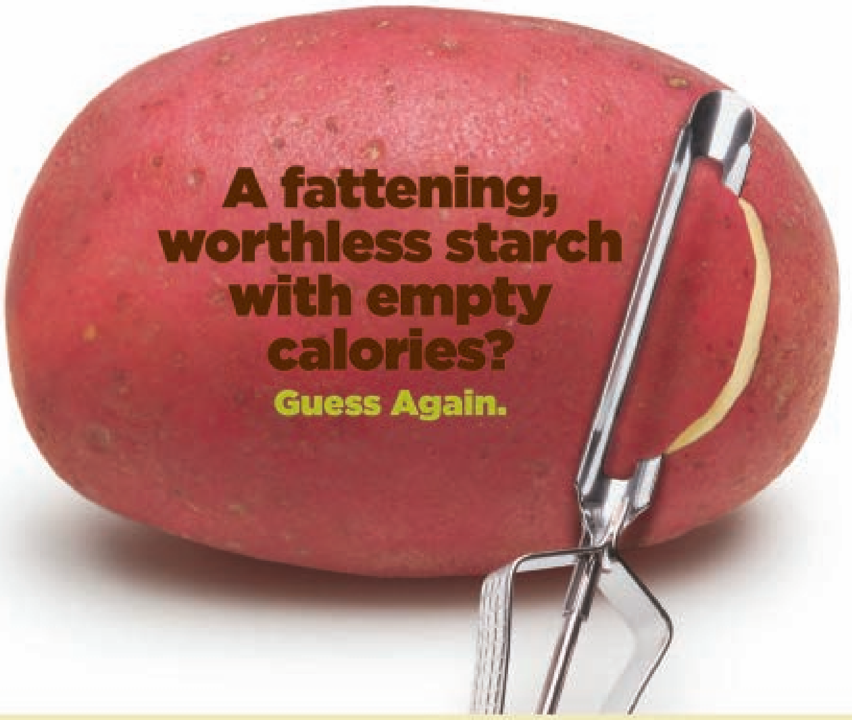
PREP: 15 MIN.
BAKE: 1-1/4 HOURS + STANDING
YIELD: 6 SERVINGS

Marguerite Marshall
CARENCRO, LOUISIANA

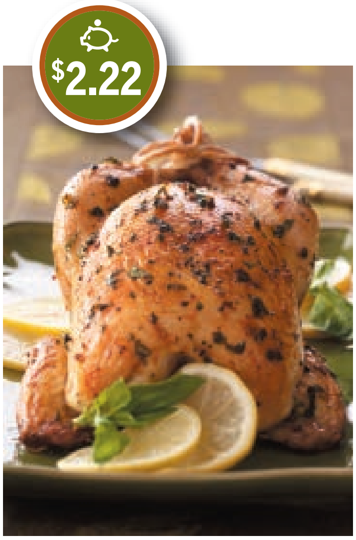
For Sunday dinner or any time, this tender, fragrant chicken is special. You fork over just $2.22 per person.

1 medium lemon
2 garlic cloves, divided
1/4 cup minced fresh basil, divided
1 broiler/fryer chicken (3 to 4 lbs.)
2 Tbsp. butter, melted
1/2 tsp. salt
1/4 tsp. pepper

©2009 United States Potato Board. All Rights Reserved.



It's time to peel back the truth.



Finely grate the peel from lemon to measure 2 tsp. Cut lemon in half; squeeze juice from one half. Set aside. Slice one garlic clove; place sliced garlic, 2 Tbsp. basil and the remaining lemon half in the chicken cavity.

Place chicken, breast side up, in a shallow roasting pan; rub with reserved lemon juice. Mince remaining garlic; combine with butter and reserved lemon peel. Brush mixture over chicken. Sprinkle with salt, pepper and remaining basil.

Bake, uncovered, at 375° for 1-1/4 to 1-1/2 hours or until a meat thermometer reads 180°. Let stand for 15 minutes before carving.

cornmeal oven-fried chicken

PREP: 20 MIN. BAKE: 40 MIN.
YIELD: 6 SERVINGS

Deborah Williams
WILDWOOD, MISSOURI

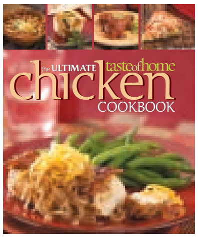
"This dish perks up the dinner table for only $1.69 a serving. Its flavorful cornmeal/bread-crumb coating is a good variation from the usual."

- 1/2 cup dry bread crumbs
- 1/2 cup cornmeal
- 1/3 cup grated Parmesan cheese
- 1/4 cup minced fresh parsley or 4 tsp. dried parsley flakes
- 3/4 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. onion powder
- 1/2 tsp. dried thyme
- 1/2 cup buttermilk
- 1 broiler/fryer chicken (3 to 4 lbs.), cut up and skin removed
- 1 Tbsp. butter, melted

In a large resealable plastic bag, combine the first nine ingredients. Place the buttermilk in a shallow bowl. Dip chicken in buttermilk, then add to bag, a few pieces at a time, and shake to coat.

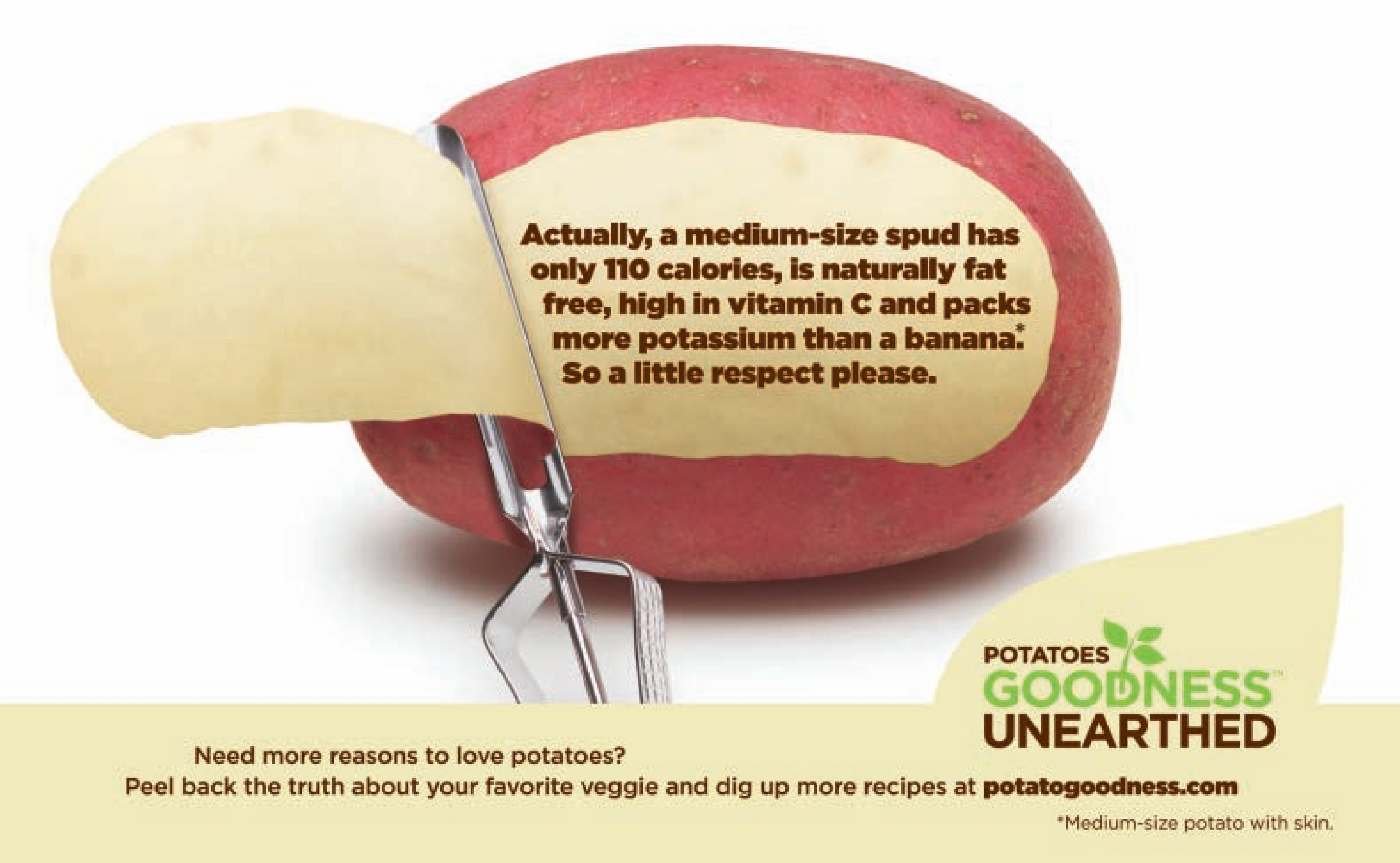
Place in a 13-in. x 9-in. baking pan coated with cooking spray. Bake at 375° for 10 minutes; drizzle with butter. Bake 30-40 minutes longer or until juices run clear.

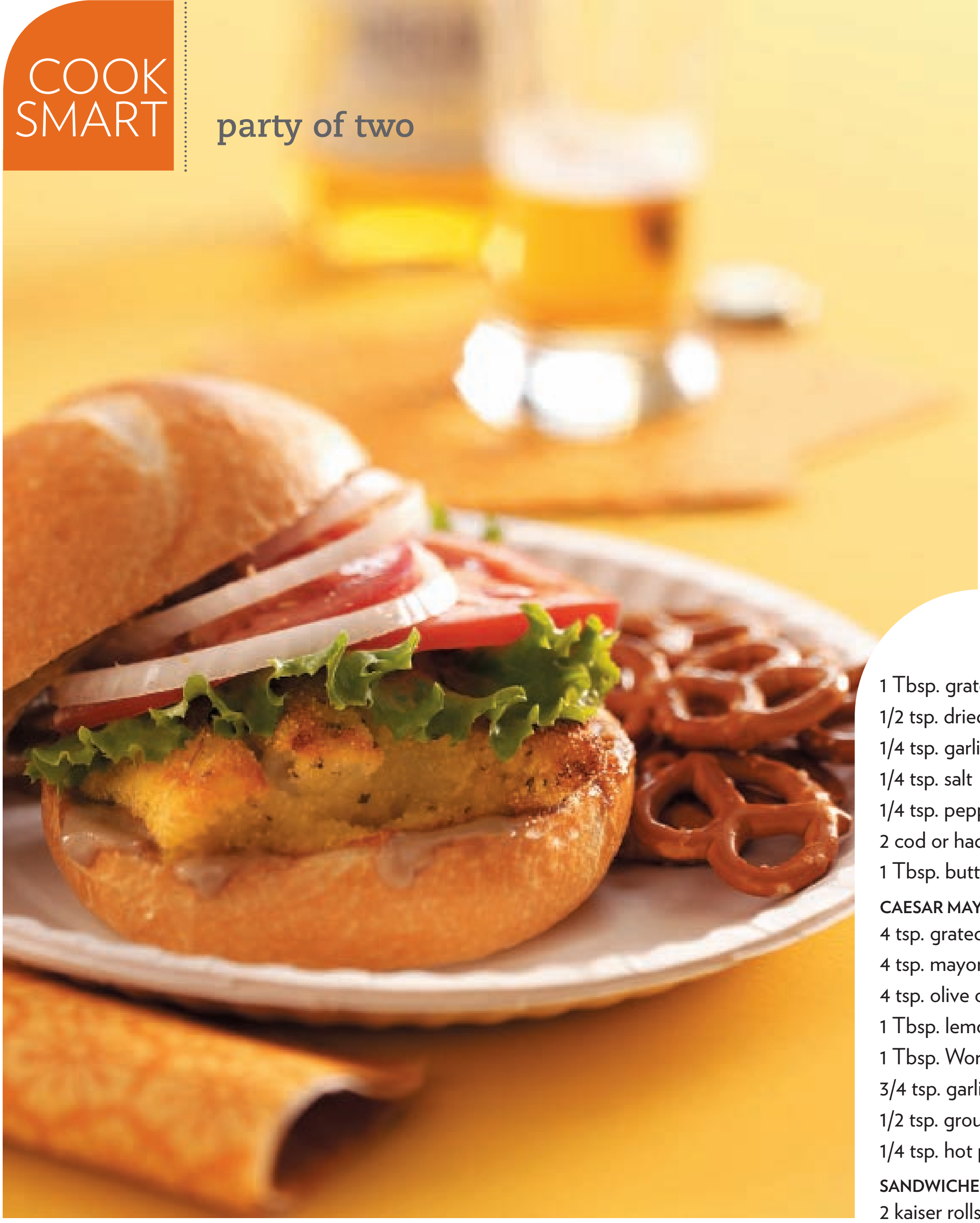
Nutrition Facts: 1 serving equals 244 calories, 9 g fat (3 g saturated fat), 82 mg cholesterol, 303 mg sodium, 11 g carbohydrate, 1 g fiber, 27 g protein. **Diabetic Exchanges:** 3 lean meat, 1 starch, 1/2 fat. ✓



CHICKEN BOUNTY!

With *The Ultimate Chicken Cookbook*, you can choose from more than 450 lip-smacking recipes. Order your copy today at **ShopTasteofHome.com**!





friday night fish

This fresh catch beats the usual fried version every time

sailor sandwiches with caesar mayo

PREP: 25 MIN. BROIL: 10 MIN.
YIELD: 2 SERVINGS

Lesley Pew
LYNN, MASSACHUSETTS

"This recipe was inspired by the sandwiches in Patricia Cornwall's detective novels."

1/4 cup milk
1/4 cup cornmeal
2 Tbsp. all-purpose flour
1 Tbsp. grated Parmesan cheese
1/2 tsp. dried oregano
1/4 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper
2 cod or haddock fillets (6 oz. each)
1 Tbsp. butter, melted

CAESAR MAYO:
4 tsp. grated Parmesan cheese
4 tsp. mayonnaise
4 tsp. olive oil
1 Tbsp. lemon juice
1 Tbsp. Worcestershire sauce
3/4 tsp. garlic powder
1/2 tsp. ground mustard
1/4 tsp. hot pepper sauce

SANDWICHES:
2 kaiser rolls, split and toasted
2 lettuce leaves
1 small tomato, thinly sliced
2 slices sweet onion

Place milk in a shallow bowl. In another shallow bowl, combine the cornmeal, flour, cheese and seasonings.

Dip fish in milk, then cornmeal mixture. Place on a greased broiler pan; drizzle with butter. Broil 4 in. from the heat for 8-10 minutes or until fish flakes easily with a fork.

Combine the mayonnaise ingredients; spread over rolls. On roll bottoms, layer the fish, lettuce, tomato and onion. Replace tops.

TEST KITCHEN TIP
You can make an extra batch of Caesar Mayo and keep in the refrigerator to dress up other sandwiches.
—TINA JOHNSON

GET COOKING

TWO FUN WAYS THIS SPRING

Join us for great cooking demos with top culinary specialists

- Fabulous spring recipes, new meal ideas and creative cooking tips
- Hundreds of people like you who love to cook
- Free gift bag with samples, coupons and recipe magazine

1 taste of home COOKING SCHOOL

SPRING SENSATIONS
Two hours of no-nonsense cooking at its best

2 taste of home COOKING SCHOOL *made easy*

EASY, BREEZY SPRING
Simple entertaining recipes and ideas

Coming to a town near you this spring!
For schedule, visit tasteofhome.com

COOK SMART

healthy choices

we've got sole

"Here's a beautiful and delicious way to dress up fish. It's the only way my daughter will eat it...and it's good for her, too!"

—JEANNETTE BAYE
AGASSIZ, BRITISH COLUMBIA

peppered sole

PREP/TOTAL TIME: 25 MIN.
YIELD: 4 SERVINGS

Jeannette Baye
AGASSIZ, BRITISH COLUMBIA

- 2 cups sliced fresh mushrooms
- 2 Tbsp. butter
- 2 garlic cloves, minced
- 4 sole fillets (4 oz. each)
- 1/4 tsp. lemon-pepper seasoning
- 1/4 tsp. paprika
- 1/8 tsp. cayenne pepper
- 1 medium tomato, chopped
- 2 green onions, thinly sliced

In a large skillet, saute mushrooms in butter until tender. Add garlic; saute 1 minute longer. Place fillets over mushrooms. Sprinkle with lemon-pepper, paprika and cayenne.

Cover and cook over medium heat for 5-10 minutes or until fish flakes easily with a fork. Sprinkle with tomato and onions.

Nutrition Facts: 1 serving equals 174 calories, 7 g fat (4 g saturated fat), 69 mg cholesterol, 166 mg sodium, 4 g carbohydrate, 1 g fiber, 23 g protein.
Diabetic Exchanges: 3 very lean meat, 1-1/2 fat.

EAT RIGHT
For more good-for-you recipes, visit **tasteofhome.com/healthy.**

fresh asparagus with pecans

PREP: 15 MIN. + MARINATING
YIELD: 4 SERVINGS

Jennifer Clark
BLACKSBURG, VIRGINIA

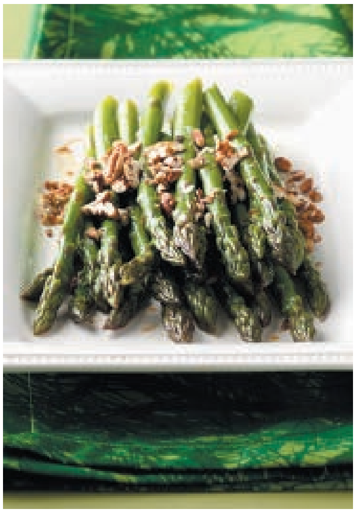
"This is one of my family's special-occasion dishes. We all love the fresh taste of asparagus."

- 1 lb. fresh asparagus, trimmed
- 1/4 cup cider vinegar
- 1/4 cup reduced-sodium soy sauce
- 2 Tbsp. sugar
- 2 Tbsp. olive oil
- 3 Tbsp. chopped pecans, toasted

In a large skillet, bring 3 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry.

In a large resealable plastic bag, combine the vinegar, soy sauce, sugar and oil. Add the asparagus; seal bag and turn to coat. Refrigerate for up to 3 hours. Drain and discard marinade. Sprinkle asparagus with pecans.

Nutrition Facts: 1 serving equals 77 calories, 6 g fat (1 g saturated fat), 0 cholesterol, 164 mg sodium, 5 g carbohydrate, 1 g fiber, 2 g protein.
Diabetic Exchanges: 1 vegetable, 1 fat.



Love breakfast for all the right reasons.

Introducing Morningstar Farms® Maple Flavored Veggie Sausage Patties. The delicious taste of maple syrup in every bite — with 76% less fat than pork sausage. So sweetly satisfying you just can't wait to carve into 'em.

*Cooked pork sausage patties (38 g) contain 13 g fat. Morningstar Farms Sausage Patties (38 g) contain 3 g fat. Serving size equals 1 pattie.

MorningStar FARMS®

SeeVeggiesDifferently.com

®, TM, © 2008 Kellogg NA Co.

say 'hello'

Greeting TOH Cooking School attendees tops her list!

DAWN'S KITCHEN TIPS

Make an investment in one good, all-purpose knife.

> Get a sharpening stone.

> Don't store knives in a drawer—it dulls the blade.

As a Culinary Specialist and Northeast Territory Manager for the Taste of Home Cooking School, **Dawn Tyson-Silvera** knows her way around the kitchen. She lives in the Hudson Valley of New York, but since her family is from Trinidad and Barbados, she's got a great appreciation for international cuisine.

Q: How long have you been cooking?

A: Since I was about 5. I had a stool at my grandmother's house that I would stand on to help her cook. I would form biscuits, cut string beans and do other little jobs.

Q: What are you most looking forward to in this season's show "Spring Sensations"?

A: I love that the Cooking School is different every season, with new recipes and cooking techniques. I look forward to seeing all the *TOH* readers I met at last season's shows and to meeting new ones. They mostly want to tell me how much they love *Taste of Home*. It's always a good time.

Q: How do your culture and background enhance your cooking?

A: I come from a culture where food is love...you celebrate with it, congregate around it and love your family with it. We also traveled a lot when I was a child. My mother liked to expose us to new foods and other cultures, so I love to cook many different kinds of food.

Q: What's your favorite *TOH* recipe?

A: My nieces and nephew love the Taco Meatball Ring from Brenda Johnson of Davison, Michigan. Every time I make it, they devour it.

taco meatball ring

PREP: 20 MIN. COOK: 30 MIN.
YIELD: 16 SERVINGS

Brenda Johnson
DAVISON, MICHIGAN

- 2 cups (8 ounces) shredded cheddar cheese, divided
- 2 Tbsp. water
- 2 to 4 Tbsp. taco seasoning
- 1/2 lb. ground beef
- 2 tubes (8 ounces each) refrigerated crescent rolls
- 1/2 medium head iceberg lettuce, shredded
- 1 medium tomato, chopped
- 4 green onions, sliced
- 1/2 cup sliced ripe olives
- 2 jalapeno peppers, sliced
- Sour cream and salsa, optional

In a large bowl, combine 1 cup cheese, water and taco seasoning. Crumble beef over mixture and mix well. Shape into 16 balls.

Place meatballs on a greased rack in a shallow baking pan. Bake, uncovered, at 400° for 12 minutes or until meat is no longer pink. Drain meatballs on paper towels. Reduce heat to 375°.

Arrange crescent rolls on a greased 15-in. pizza pan, forming a ring with pointed ends facing the outer edge of the pan and wide ends overlapping.

Place a meatball on each roll; fold point over meatball and tuck under wide end of roll (meatball will be visible). Repeat. Bake for 15-20 minutes or until rolls are golden brown.

Transfer to a serving platter. Fill the center of the ring with lettuce, tomato, onions, olives, jalapenos, remaining cheese, and sour cream and salsa if desired.

Editor's Note: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

DOUBLE THE FUN!

Two new TOH Cooking Schools, "Spring Sensations" and "Easy, Breezy Spring," are coming to a town near you! Enjoy great cooking demos with top culinary specialists, including seasonal recipes, inspiring meal ideas and creative cooking tips...and receive a free gift bag stuffed with product samples, money-saving coupons and a complimentary magazine! For a schedule and more information about the Taste of Home Cooking Schools, visit tasteofhomeschools.com.

BREAD WINNERS

CORN BREAD WITH A KICK • SAVORY DILL & CARAWAY SCONES • SPICE BREAD

PEANUT BUTTER BANANA BREAD

SWEET POTATO BREAD • BLUE CHEESE & SHALLOT BREAD • ORANGE NUT BREAD • AUTHENTIC BOSTON BROWN BREAD

PINA COLADA ZUCCHINI BREAD

RHUBARB COFFEE CAKE • CHOCOLATE CHAI MINI LOAVES • PEPPERY CHEESE BREAD

The aroma of bread baking is even more appealing when you know the loaves will be ready in minutes. You'll want to try each and every one of our 12 winning quick breads beginning on page 41.

CONTEST WINNER

Sharon Boren
SALEM, OREGON

a cut above

"With everyone's busy lifestyle, this bread is both quick and easy, allowing you the pleasure of homemade bread without all the fuss."

"My mother taught me to bake when I was very young (a Norwegian tradition), and I, in turn, taught my daughter, Kendra. Both Kendra and I love Peppery Cheese Bread, so when we read about the contest in *Taste of Home*, we had to enter it," says Sharon.

That moist, savory bread is now a favorite of our judges, too. They chose it as the $500 Grand Prize winner in our "Standout Quick Breads" contest. "I've been making the bread for a few years now. It bakes up golden brown and is a real taste treat," Sharon says. "Kendra makes it for dinner one or two times a month."

That doesn't mean Sharon doesn't enjoy making the occasional loaf of yeast bread. One of her favorites (and Kendra's, too) is Onion Dill Bread, which she prepares in a bread machine.

"My brothers Terry and Gary and I started helping in the kitchen as soon as we were able to stir with a spoon," says Sharon, who's a registered nurse. "Our dad was a cook in the Army, and my mother was an incredible baker and cook. Now Kendra and I cook every day and have fun trying new recipes.

"We rarely alter Peppery Cheese Bread, but you could substitute any kind of cheese or use sour cream in place of the yogurt. But this recipe is as good as it gets!"

BAKING BITS

To prevent bread from sticking to the bottom of the pan, line the bottom with parchment paper.

—Becky Tackett
PORTER, OKLAHOMA

No buttermilk on hand? You can substitute sour milk in the same amount. For each cup of sour milk, first place 1 tablespoon lemon juice or vinegar in a glass measuring cup. Add enough milk to make 1 cup total liquid and stir. Let mixture stand for 5 minutes before using.

—Sharon Delaney-Chronis
SOUTH MILWAUKEE, WISCONSIN

Whenever I drizzle icing over the top of my baked bread, I place waxed paper underneath the cooking rack to catch any drippings.

—Priscilla Gilbert
INDIAN HARBOUR BEACH, FLORIDA

The secret to making biscuits tender is to not overmix or handle the dough too much.

—Maxine Reese
CANDLER, NORTH CAROLINA

Using Grape-Nuts cereal in place of oats is a great addition to any quick bread!

—Perlene Hoekema
LYNDEN, WASHINGTON

I whip up a strawberry spread to serve with my quick breads. Simply combine a package of cream cheese, brown sugar and the juice from frozen thawed strawberries. It's delicious!

—Callie Helms
DEQUEEN, ARKANSAS

Do not thaw blueberries and raspberries before adding them to quick bread batter.

—Jody Pittman
SIOUX FALLS, SOUTH DAKOTA

Instead of making lemon quick bread, make an orange quick bread! Replace equal amounts of lemon juice and peel with orange juice and peel.

—Diane Shipley
MENTOR, OHIO

peppery cheese bread

1

Sharon Boren // SALEM, OREGON

"This is my daughter Kendra's favorite savory quick bread. When a warm, moist bite hits your palate, it's just heavenly! This bread never lasts long at our house."

savory dill & caraway scones

2

Sally Sibthorpe // SHELBY TOWNSHIP, MICHIGAN

"The unique dill and caraway flavors of these tender scones make them perfect for breakfast, brunch or tea."

peanut butter banana bread

3

Sherry Lee // COLUMBUS, OHIO

"My loved ones literally come running when they smell this bread baking. With its thick chocolate layer and crumbly topping, every slice is simply scrumptious!"

sweet potato bread & pineapple butter

Diane Goss // CHESTER, VIRGINIA

"I hope you like this bread—the recipe's my own 'invention.' The combination of tangy pineapple with spicy sweetness is delicious!"

SAVORY DILL & CARAWAY SCONES

PREP: 20 MIN. BAKE: 15 MIN.
YIELD: 1 DOZEN

- 2 cups all-purpose flour
- 4-1/2 tsp. sugar
- 1 Tbsp. onion powder
- 1 Tbsp. snipped fresh dill or 1 tsp. dill weed
- 2 tsp. caraway seeds
- 1 tsp. baking powder
- 3/4 tsp. salt
- 1/2 tsp. baking soda
- 1/2 tsp. coarsely ground pepper
- 6 Tbsp. cold butter
- 1 egg yolk
- 3/4 cup sour cream
- 1/2 cup ricotta cheese
- 4 tsp. heavy whipping cream
- Additional caraway seeds, optional

In a large bowl, combine the first nine ingredients. Cut in butter until mixture resembles coarse crumbs. Combine the egg yolk, sour cream and ricotta cheese; stir into crumb mixture just until moistened. Turn onto a floured surface; knead 10 times.

Pat into two 6-in. circles. Cut each into six wedges. Separate wedges and place on a greased baking sheet. Brush tops with cream; sprinkle with additional caraway seeds if desired. Bake at 400° for 15-18 minutes or until golden brown. Serve warm.

tasteofhome.com

PEPPERY CHEESE BREAD

PREP: 15 MIN. BAKE: 45 MIN. + COOLING
YIELD: 1 LOAF (16 SLICES)

- 2-1/2 cups all-purpose flour
- 1 Tbsp. sugar
- 1-1/2 tsp. coarsely ground pepper
- 1 tsp. baking powder
- 3/4 tsp. salt
- 1/2 tsp. baking soda
- 2 eggs
- 1 cup (8 oz.) reduced-fat plain yogurt
- 1/2 cup canola oil
- 1/4 cup milk
- 1 Tbsp. spicy brown mustard
- 1 cup (4 oz.) shredded cheddar cheese
- 2 green onions, thinly sliced

In a large bowl, combine the first six ingredients. In a small bowl, whisk the eggs, yogurt, oil, milk and mustard. Stir into dry ingredients just until moistened. Fold in cheese and onions.

Transfer to a greased 9-in. x 5-in. loaf pan. Bake at 350° for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

tasteofhome.com

SWEET POTATO BREAD & PINEAPPLE BUTTER

PREP: 20 MIN. BAKE: 50 MIN. + COOLING
YIELD: 1 LOAF (16 SLICES) AND 1 CUP BUTTER

- 1-3/4 cups all-purpose flour
- 1-1/2 cups sugar
- 1-1/2 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 eggs
- 1 cup mashed sweet potatoes
- 1/2 cup canola oil
- 1/3 cup water

BUTTER:
- 1/2 cup butter, softened
- 1 can (8 oz.) crushed pineapple, well drained

In a large bowl, combine the first seven ingredients. In a small bowl, combine the eggs, potatoes, oil and water. Stir into dry ingredients just until moistened.

Transfer to a greased 9-in. x 5-in. loaf pan. Bake at 350° for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small bowl, combine butter and pineapple. Serve with bread.

tasteofhome.com

PEANUT BUTTER BANANA BREAD

PREP: 25 MIN. BAKE: 45 MIN. + COOLING
YIELD: 2 LOAVES (12 SLICES EACH)

TOPPING:
- 1/2 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 cup creamy peanut butter
- 1/2 tsp. ground cinnamon

BATTER:
- 1/2 cup butter, softened
- 1 pkg. (8 oz.) cream cheese, softened
- 1-1/4 cups sugar
- 2 eggs
- 1 cup mashed ripe bananas
- 1 tsp. vanilla extract
- 2-1/4 cups all-purpose flour
- 1-1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. ground cinnamon
- 1-1/2 cups semisweet chocolate chips

In a small bowl, stir the flour, brown sugar, peanut butter and cinnamon until crumbly; set aside.

In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in bananas and vanilla. Combine the flour, baking powder, baking soda and cinnamon; stir into creamed mixture just until moistened.

Divide half of the batter between two greased 8-in. x 4-in. loaf pans; sprinkle with half of the topping. Top with chocolate chips. Repeat layers of batter and topping.

Bake at 350° for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

tasteofhome.com

blue cheese & shallot bread

Rita Rowland // AUBURN, KENTUCKY

"You'll definitely want to cut yourself a thick slice from this savory, cheesy loaf. The robust flavors will have everyone asking for the recipe!"

orange nut bread & cream cheese spread

Karen Sue Garback-Pristera // ALBANY, NEW YORK

"This delicious sweet bread was my mother's favorite. It's great with coffee or tea."

rhubarb coffee cake with caramel sauce

Angie Fehr // OTTOSEN, IOWA

"When I was growing up, this recipe was a favorite of mine. I couldn't wait for the rhubarb to ripen so Mom could bake this delicious coffee cake. Now her special recipe is part of my own collection."

corn bread with a kick

Geordyth Sullivan // CUTLER BAY, FLORIDA

"Nothing says Southern cooking like crisp corn bread made in a cast-iron skillet. I use a very old skillet that belonged to my great-aunt. It will be passed on for generations."

ORANGE NUT BREAD & // CREAM CHEESE SPREAD

PREP: 40 MIN. BAKE: 35 MIN. + COOLING
YIELD: 3 MINI LOAVES (6 SLICES EACH)
AND 1 CUP SPREAD

- 1/3 cup butter, softened
- 2/3 cup sugar
- 2 eggs
- 1/2 tsp. orange extract
- 1/2 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 1 cup orange juice
- 1 cup chopped walnuts

SPREAD:

- 1 pkg. (8 oz.) cream cheese, softened
- 2 Tbsp. orange juice
- 1 Tbsp. confectioners' sugar
- 1 tsp. grated orange peel

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with orange juice. Fold in walnuts.

Transfer to three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

In a small bowl, beat the cream cheese, orange juice, confectioners' sugar and peel until well blended. Chill until serving.

tasteofhome.com

BLUE CHEESE & // SHALLOT BREAD

PREP: 20 MIN. BAKE: 50 MIN. + COOLING
YIELD: 1 LOAF (12 SLICES)

- 1/2 cup chopped shallots
- 3 Tbsp. butter
- 2 cups all-purpose flour
- 1 Tbsp. sugar
- 2-1/2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. ground mustard
- 1/4 cup cold butter
- 1 egg
- 1 cup milk
- 3/4 cup crumbled blue cheese
- 2 Tbsp. grated Parmesan cheese

In a small skillet, saute shallots in butter until tender; set aside.

In a large bowl, combine the flour, sugar, baking powder, salt and mustard. Cut in butter until mixture resembles coarse crumbs. In a small bowl, whisk egg and milk. Stir into crumb mixture just until moistened. Fold in cheeses and reserved shallot mixture.

Transfer to a greased 8-in. x 4-in. loaf pan. Bake at 325° for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

tasteofhome.com

// CORN BREAD WITH A KICK

PREP: 20 MIN. BAKE: 20 MIN.
YIELD: 8 SERVINGS

- 2/3 cup all-purpose flour
- 2/3 cup cornmeal
- 1 Tbsp. sugar
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 1 egg
- 1 cup buttermilk
- 3 Tbsp. butter
- 3 chipotle peppers in adobo sauce, drained and chopped
- 6 bacon strips, cooked and crumbled

In a large bowl, combine the first six ingredients. In another bowl, whisk egg and buttermilk.

Place butter in an 8-in. ovenproof skillet; heat skillet in a 425° oven for 3-5 minutes or until butter is melted. Meanwhile, stir egg mixture into dry ingredients just until moistened. Fold in peppers and bacon.

Carefully swirl the butter in the skillet to coat the sides and bottom of pan; add batter. Bake at 425° for 18-22 minutes or until golden brown. Cut into wedges; serve warm.

tasteofhome.com

RHUBARB COFFEE CAKE WITH // CARAMEL SAUCE

PREP: 20 MIN. BAKE: 35 MIN. + COOLING
YIELD: 18 SERVINGS (1-2/3 CUPS SAUCE)

- 1/2 cup shortening
- 1-1/2 cups sugar
- 1 egg
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1 cup buttermilk
- 1-1/2 cups finely chopped fresh or frozen rhubarb

TOPPING:

- 1/2 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1 tsp. ground cinnamon
- 3 Tbsp. cold butter

SAUCE:

- 1/2 cup butter, cubed
- 1 cup packed brown sugar
- 1/2 cup heavy whipping cream

In a large bowl, cream shortening and sugar until light and fluffy. Add egg; beat well. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Fold in rhubarb. Transfer to a greased 13-in. x 9-in. baking pan.

For topping, in a small bowl, combine the brown sugar, flour and cinnamon; cut in butter until crumbly. Sprinkle over batter.

Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before serving.

For sauce, in a small saucepan, melt butter. Stir in brown sugar and cream; bring to a boil. Reduce heat; simmer for 3-4 minutes or until slightly thickened. Serve with warm coffee cake.

tasteofhome.com

spice bread with maple butter

Katherine Nelson // CENTERVILLE, UTAH

"Sit back and enjoy the compliments you'll get with this hearty and flavorful loaf."

chocolate chai mini loaves

Lisa Christensen // POPLAR GROVE, ILLINOIS

"This bread is irresistible! A friend gets mad when I make it because I give her a loaf and she can't help but eat the whole thing!"

authentic boston brown bread

Sharon Delaney-Chronis // SOUTH MILWAUKEE, WISCONSIN

"The rustic, old-fashioned flavor of this hearty quick bread is out of this world!"

pina colada zucchini bread

Sharon Rydbom // TIPTON, PENNSYLVANIA

"At my husband's urging, I entered this recipe at the Pennsylvania Farm Show—and won first place! I think you'll love the cake-like texture and tropical flavors."

CHOCOLATE // CHAI MINI LOAVES

PREP: 25 MIN. BAKE: 35 MIN. + COOLING
YIELD: 3 MINI LOAVES (6 SLICES EACH)

- 2 squares (1 oz. each) semisweet chocolate, chopped
- 1/2 cup water
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1-1/2 cups all-purpose flour
- 3 Tbsp. chai tea latte mix
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 cup sour cream

FROSTING:
- 1 cup confectioners' sugar
- 1 Tbsp. butter, softened
- 1 Tbsp. chai tea latte mix
- 1/2 tsp. vanilla extract
- 4 to 5 tsp. milk

In a microwave, melt chocolate with the water; stir until smooth. Cool slightly. In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla, then chocolate mixture.

Combine the flour, latte mix, baking soda and salt; add to creamed mixture alternately with sour cream.

Transfer to three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely.

For frosting, combine the confectioners' sugar, butter, latte mix, vanilla and enough milk to achieve desired consistency.

tasteofhome.com

SPICE BREAD // WITH MAPLE BUTTER

PREP: 25 MIN. BAKE: 40 MIN. + COOLING
YIELD: 1 LOAF (12 SLICES) AND 1/2 CUP BUTTER

- 1/4 cup butter, softened
- 3/4 cup sugar
- 2 eggs
- 1/2 tsp. vanilla extract
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 2 tsp. baking powder
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground allspice
- 1/4 tsp. salt
- 1/3 cup milk
- 1/2 cup chopped walnuts

BUTTER:
- 1/2 cup butter, softened
- 2 Tbsp. maple syrup
- 1/2 tsp. ground cinnamon

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flours, baking powder, spices and salt; add to creamed mixture alternately with milk. Fold in walnuts.

Transfer to a greased 8-in. x 4-in. loaf pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Beat butter ingredients until blended; serve with bread.

tasteofhome.com

PINA COLADA // ZUCCHINI BREAD

PREP: 25 MIN. BAKE: 45 MIN. + COOLING
YIELD: 3 LOAVES (12 SLICES EACH)

- 4 cups all-purpose flour
- 3 cups sugar
- 2 tsp. baking powder
- 1-1/2 tsp. salt
- 1 tsp. baking soda
- 4 eggs
- 1-1/2 cups canola oil
- 1 tsp. each coconut, rum and vanilla extracts
- 3 cups shredded zucchini
- 1 cup canned crushed pineapple, drained
- 1/2 cup chopped walnuts or chopped pecans

Line the bottoms of three greased and floured 8-in. x 4-in. loaf pans with waxed paper and grease the paper; set aside.

In a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, combine the eggs, oil and extracts. Stir into dry ingredients just until moistened. Fold in the zucchini, pineapple and walnuts.

Transfer to prepared pans. Bake at 350° for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Gently remove waxed paper.

tasteofhome.com

AUTHENTIC BOSTON // BROWN BREAD

PREP: 20 MIN. COOK: 50 MIN. + STANDING
YIELD: 1 LOAF (12 SLICES)

- 1/2 cup cornmeal
- 1/2 cup whole wheat flour
- 1/2 cup rye flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 cup buttermilk
- 1/3 cup molasses
- 2 Tbsp. brown sugar
- 1 Tbsp. canola oil
- 3 Tbsp. chopped walnuts, toasted
- 3 Tbsp. raisins
- Cream cheese, softened, optional

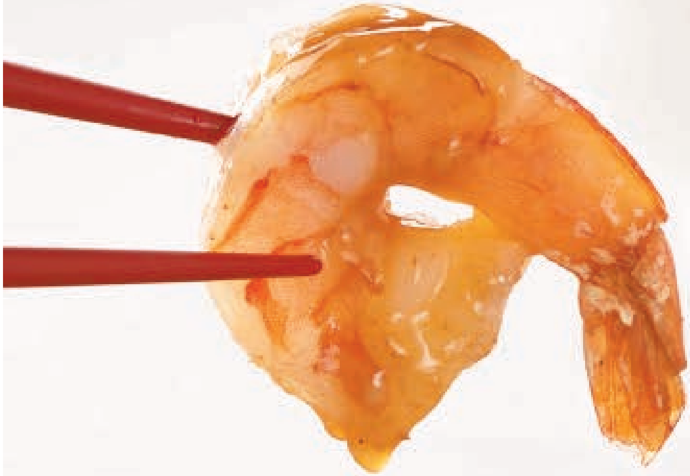
In a small bowl, combine the first six ingredients. In another bowl, combine the buttermilk, molasses, brown sugar and oil; stir into dry ingredients just until moistened. Fold in walnuts and raisins. Transfer to a greased 8-in. x 4-in. loaf pan; cover with foil.

Place pan on a rack in a deep kettle; add 1 in. of hot water to kettle. Bring to a gentle boil; cover and steam for 45-50 minutes or until a toothpick inserted near the center comes out clean, adding more water to the kettle as needed.

Remove pan from the kettle; let stand for 10 minutes before removing bread from pan to a wire rack. Serve with cream cheese if desired.

Nutrition Facts: 1 slice (calculated without cream cheese) equals 124 calories, 3 g fat (trace saturated fat), 1 mg cholesterol, 145 mg sodium, 23 g carbohydrate, 2 g fiber, 3 g protein. **Diabetic Exchange:** 1-1/2 starch.

tasteofhome.com



thai shrimp

PREP/TOTAL TIME: 30 MIN.
YIELD: 4 SERVINGS

Genise Krause
STURGEON BAY, WISCONSIN

There is great Thai flavor in this restaurant-quality stir-fry.

- 1 Tbsp. cornstarch
- 1 cup vegetable broth
- 1/4 cup soy sauce
- 3 Tbsp. rice vinegar
- 1 to 2 Tbsp. Thai chili sauce
- 1 Tbsp. minced fresh gingerroot
- 1 tsp. minced garlic
- 1 lb. uncooked medium shrimp, peeled and deveined
- 2 tsp. sesame oil
- 1 can (14 oz.) water-packed artichoke hearts, rinsed, drained and chopped
- 3 Tbsp. chopped green onions
- 1 head bok choy, trimmed
- Hot cooked rice, optional

In a small bowl, combine cornstarch and broth until smooth; stir in the soy sauce, vinegar, chili sauce, ginger and garlic. Set aside.

In a large skillet or wok, stir-fry shrimp in oil until shrimp turn pink. Remove and keep warm.

Stir soy sauce mixture and add to the pan. Bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in artichokes and onions; top with bok choy. Reduce heat; cover and cook for 5 minutes or until bok choy is wilted. Return shrimp to the pan; heat through. Serve with rice if desired.

WHEN YOU WANT A FAST AND HEALTHY DINNER, NOTHING BEATS A FLAVORFUL STIR-FRY

WOK THIS WAY

cashew beef stir-fry

PREP/TOTAL TIME: 30 MIN.
YIELD: 7 SERVINGS

Rhonda Ragen
NAPLES, FLORIDA

"Expect requests for seconds of this quick recipe made with easy-to-find ingredients. It's delicious!"

2 Tbsp. cornstarch

2 cups cold water

4 Tbsp. soy sauce, divided

1 bunch broccoli, chopped

3 medium carrots, julienned

2 Tbsp. canola oil, divided

1 lb. boneless beef sirloin steak, cut into thin strips

3 garlic cloves, minced

1/2 tsp. pepper

2 medium green peppers, cut into strips

2 medium sweet red peppers, cut into strips

2 medium onions, halved and sliced

1 yellow summer squash, sliced

1-1/2 cups salted cashews

Hot cooked rice

In a small bowl, combine the cornstarch, water and 2 Tbsp. soy sauce until smooth; set aside. In a very large skillet or a wok, stir-fry broccoli and carrots in 1 Tbsp. oil until vegetables begin to soften. Add the beef, garlic, pepper and remaining soy sauce; stir-fry until meat is no longer pink. Remove and keep warm.

In the same pan, stir-fry the green and red peppers, onions and squash in remaining oil until crisp-tender. Return beef to the pan. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cashews. Serve with rice.

STIR IT UP!
Find more delightful stir-fry recipes at **tasteofhome.com/plus.**

curried chicken with apples

PREP: 20 MIN. COOK: 30 MIN.
YIELD: 4 SERVINGS

Janice Fakhoury
RALEIGH, NORTH CAROLINA

"I got this recipe from an Indian neighbor who shared her recipes with me and would even show me how to prepare them."

1 lb. boneless skinless chicken breasts, cut into 1-in. cubes

1 large sweet onion, halved and sliced

3 garlic cloves, minced

2 Tbsp. canola oil

2 medium tart apples, peeled and sliced

1/2 cup water

1 tsp. salt

1 tsp. ground coriander

1 tsp. minced fresh gingerroot

1/2 tsp. ground turmeric

1/4 tsp. cayenne pepper

1 can (14-1/2 oz.) diced tomatoes, drained

1 jalapeno pepper, seeded and chopped

2 Tbsp. minced fresh cilantro

Hot cooked rice

In a large skillet or wok, stir-fry the chicken, onion and garlic in oil until onion is tender. Stir in the apples, water and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 12-15 minutes or until chicken is no longer pink, stirring occasionally. Stir in the tomatoes, jalapeno and cilantro; heat through. Serve with rice.

veggie noodle side dish

PREP/TOTAL TIME: 20 MIN.
YIELD: 4 SERVINGS

Wendy Myers
THOMPSON FALLS, MONTANA

1 small sweet red pepper, julienned
3/4 cup cut fresh green beans
3/4 cup thinly sliced fresh carrots
1/4 cup chopped red onion
1 Tbsp. canola oil
1 pkg. (3 oz.) ramen noodles
1 yellow summer squash, sliced
1 medium zucchini, sliced
1/4 cup chicken broth
1 Tbsp. soy sauce
1 tsp. fajita seasoning mix

In a large skillet or wok, stir-fry the pepper, green beans, carrots and onion in oil for 4 minutes. Meanwhile, cook noodles according to package directions (discard seasoning packet or save for another use).

Add the remaining ingredients to the vegetable mixture; cook and stir until vegetables are crisp-tender. Drain noodles; add to vegetables and stir until blended.

Nutrition Facts: 1 cup equals 173 calories, 7 g fat (2 g saturated fat), trace cholesterol, 471 mg sodium, 23 g carbohydrate, 3 g fiber, 5 g protein.
Diabetic Exchanges: 2 vegetable, 1 starch, 1 fat.

"I love to cook with fresh vegetables, especially when they're from my garden! Pair this colorful side dish with grilled chicken for a very easy meal."

—WENDY MYERS
THOMPSON FALLS, MONTANA

SAUCE ON THE SIDE

Try one of these easy sauces to add some extra zing.

plum sauce

PREP/TOTAL TIME: 15 MIN.
YIELD: 1 CUP

Doris Chamberlain
SOUTH WEYMOUTH, MASSACHUSETTS

1/2 cup plum preserves
1/4 cup finely chopped onion
1/4 cup apricot preserves
2 Tbsp. brown sugar
2 Tbsp. apple cider or juice
2 Tbsp. soy sauce
2 Tbsp. ketchup
1 garlic clove, minced

In a small saucepan, combine all ingredients. Cook, stirring occasionally, over low heat to allow flavors to blend.

blazing mustard

PREP/TOTAL TIME: 5 MIN.
YIELD: 1/2 CUP

Harry Goeschko
WAUKESHA, WISCONSIN

1/2 cup ground mustard
1-1/2 tsp. sugar
1/2 tsp. salt
3 Tbsp. water
2 Tbsp. white vinegar

In a small bowl, combine the mustard, sugar and salt. Stir in water and vinegar until smooth. Chill until serving.

sweet & sour sauce

PREP/TOTAL TIME: 5 MIN.
YIELD: 2/3 CUP

Flo Weiss
SEASIDE, OREGON

1/2 cup orange marmalade
2 Tbsp. vinegar
1 Tbsp. diced pimientos
1/8 tsp. paprika
Dash salt

Combine all ingredients in a small bowl; cover and refrigerate until serving.

FOR THE LOVE of chocolate

Seven sinfully good celebrations of this heavenly sweet

wonderful candies two ways

PREP: 2-1/2 HOURS
YIELD: 9 DOZEN

Jeannie Trudell
DEL NORTE, COLORADO

"This recipe makes a big batch of two different candies. They make great gifts for holidays or 'just because.'"

1 cup butter, melted

1 can (14 oz.) sweetened condensed milk

3 lbs. confectioners' sugar

COOKIES & CREME BONBONS:

1/2 cup cream-filled chocolate sandwich cookie crumbs

1 lb. white candy coating, chopped

CHOCOLATE-COVERED CHERRIES:

54 maraschino cherries, patted dry (about two 10-oz. jars)

1 lb. milk chocolate candy coating, chopped

In a large bowl, combine butter and milk. Gradually beat in confectioners' sugar until a smooth dough is formed. Divide in half; cover with plastic wrap.

For bonbons, stir cookie crumbs into one portion. Shape into 1-in. balls. In a microwave-safe bowl or heavy saucepan, melt white candy coating; stir until smooth. Dip balls in candy coating, allowing excess to drip off; place on waxed paper-lined baking sheets. Chill until firm.

For chocolate-covered cherries, shape one portion into 1-in. balls; flatten to 2-in. circles. Wrap each circle around a cherry and gently shape into a ball. Place on waxed paper. Melt chocolate candy coating; stir until smooth. Dip balls in chocolate, allowing excess to drip off; place on waxed paper-lined baking sheets. Chill until firm.

Store in an airtight container.

Humidity can affect how chocolate acts. Try to avoid working with chocolate on rainy, foggy or hot summer days.

chocolate lover's pizza

PREP: 10 MIN. BAKE: 10 MIN. + CHILLING
YIELD: 16 SLICES

Kathy Rairigh
MILFORD, INDIANA

"My dad said my graham cracker crust should be topped with dark chocolate and pecans. It's easy to customize by adding your favorite chocolate and toppers."

2-1/2 cups graham cracker crumbs

2/3 cup butter, melted

1/2 cup sugar

2 pkg. Dove dark chocolate candies (9-1/2 oz. each)

1/2 cup chopped pecans

Combine the cracker crumbs, butter, and sugar; press onto a greased 12-in. pizza pan. Bake at 375° for 7-9 minutes or until lightly browned. Top with chocolate candies; bake for 2-3 minutes or until chocolate is softened.

Spread chocolate over crust; sprinkle with nuts. Cool on a wire rack for 15 minutes. Refrigerate for 1-2 hours or until set.

"No hassle, no fuss and no leftovers! This pecan pie-like tart is so simple to make."

—SUE SHANK
HARRISONBURG, VIRGINIA

chocolate walnut tart

PREP: 15 MIN. BAKE: 25 MIN. + COOLING
YIELD: 12 SERVINGS

Sue Shank
HARRISONBURG, VIRGINIA

- Pastry for single-crust pie (9 in.)
- 1 cup coarsely chopped walnuts
- 1 cup (6 oz.) semisweet chocolate chips
- 3 eggs
- 3/4 cup dark corn syrup
- 1/2 cup packed brown sugar
- 1/4 cup butter, melted
- 1 tsp. vanilla extract

Press pastry onto the bottom and up the sides of an ungreased 9-in. fluted tart pan with removable bottom; trim edges. Sprinkle walnuts and chocolate chips into crust. In a small bowl, combine the eggs, corn syrup, brown sugar, butter and vanilla. Pour into crust.

Bake at 350° for 25-30 minutes or until top is bubbly and crust is golden brown. Cool on a wire rack. Refrigerate leftovers.

chocolate nut bars

PREP: 20 MIN. BAKE: 15 MIN. + COOLING
YIELD: 3 DOZEN

Lisa Darling
ROCHESTER, NEW YORK

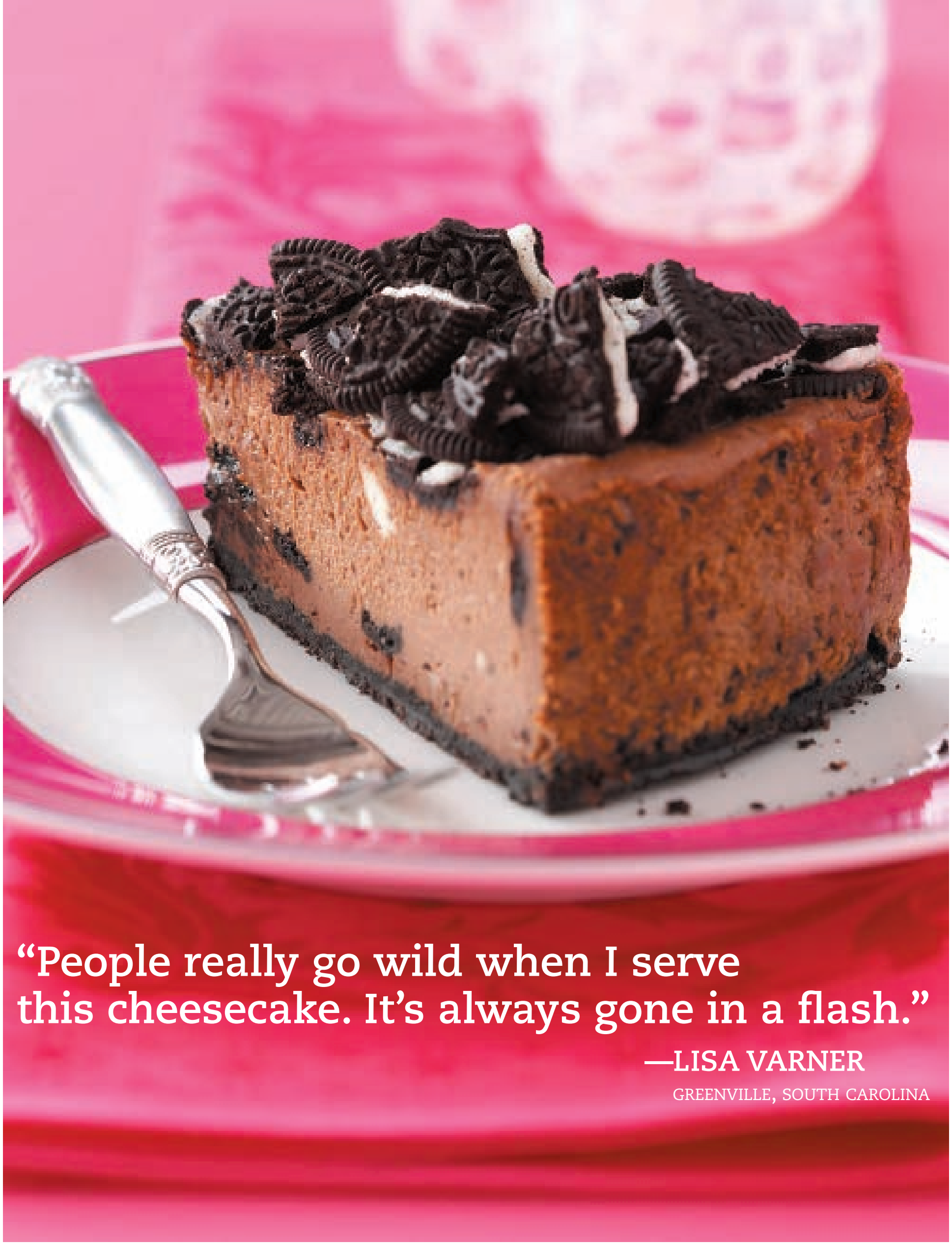
"My husband loves these rich, fudgy bars. They're his favorite!"

1 cup butter, softened
2 cups all-purpose flour
1/2 cup sugar
1/4 tsp. salt
1 can (14 oz.) sweetened condensed milk
2 cups (12 oz.) semisweet chocolate chips, divided
1 tsp. vanilla extract
1/2 cup chopped macadamia nuts
1/2 cup chopped walnuts
1/2 cup chopped pecans
1/2 cup milk chocolate chips

In a large bowl, beat butter until fluffy. Add the flour, sugar and salt; beat just until crumbly. Set aside 1 cup for topping. Press remaining crumb mixture into a greased 13-in. x 9-in. baking pan. Bake at 350° for 10-12 minutes or until set and edges begin to brown.

Meanwhile, in a small saucepan, combine milk and 1-1/2 cups semisweet chocolate chips. Cook and stir until chips are melted. Remove from the heat; stir in vanilla. Spread mixture over crust.

Combine the nuts and milk chocolate chips with the remaining semisweet chocolate chips and crumb mixture. Sprinkle over filling. Bake for 15-20 minutes or until center is set. Cool on a wire rack. Cut into bars.



"People really go wild when I serve this cheesecake. It's always gone in a flash."
—LISA VARNER
GREENVILLE, SOUTH CAROLINA

In most recipes, semi-sweet and bittersweet chocolate can be substituted for each other.

chocolate cookie cheesecake

PREP: 30 MIN. BAKE: 50 MIN. + CHILLING
YIELD: 12 SERVINGS

Lisa Varner
GREENVILLE, SOUTH CAROLINA

1-1/2 cups cream-filled chocolate sandwich cookie crumbs (about 16 cookies)
3 Tbsp. butter, melted
4 pkg. (8 oz. each) cream cheese, softened
1 cup sugar
1-1/2 cups semisweet chocolate chips, melted and cooled
3 tsp. vanilla extract
4 eggs, lightly beaten
20 chocolate cream-filled chocolate sandwich cookies, coarsely chopped

In a small bowl, combine cookie crumbs and butter. Press onto the bottom of a greased 9-in. springform pan. Refrigerate while preparing filling.

In a large bowl, beat cream cheese and sugar until smooth. Beat in chocolate and vanilla. Add eggs; beat on low speed just until combined. Fold in half of chopped cookies. Pour over crust. Sprinkle with remaining cookies. Place pan on a baking sheet.

Bake at 325° for 50-60 minutes or until center is almost set and top appears dull. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

TOH FIELD EDITOR

THE WEBSITE
THE MAGAZINE
THE DVDS
THE COMMUNITY
THE PURPOSE DRIVEN CONNECTION STARTS NOW
ARE YOU CONNECTED?
GO TO: purposedriven.com/join
OR CALL: 1.800.392.7435
From Pastor Rick Warren, author of the #1 New York Times Bestseller, The Purpose Driven Life.

dark chocolate pudding sundaes

PREP: 10 MIN. COOK: 10 MIN. + CHILLING
YIELD: 5 SERVINGS

Julie Power
CHANDLER, TEXAS

You can't beat this cooked pudding for fabulous flavor and smooth, silky texture. Dressed up as a sundae, it's a real lip-smacker!

1/2 cup sugar

1/2 cup dark baking cocoa or baking cocoa

1 Tbsp. cornstarch

1/8 tsp. salt

2-1/4 cups evaporated milk

2 egg whites, beaten

1-1/2 tsp. vanilla extract

TOPPINGS:

Whipped topping, chocolate syrup, slivered almonds and maraschino cherries

In a small heavy saucepan, combine the sugar, cocoa, cornstarch and salt. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly.

Remove from the heat. Stir a small amount of hot mixture into egg whites; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Cool for 15 minutes, stirring occasionally.

Transfer to individual dessert dishes. Cover and refrigerate for 1 hour. Just before serving, garnish with whipped topping, chocolate syrup, almonds and cherries.

Baking chocolate may be stored up to 1 year in a cool, dry place.

SWEET TOOTH?
For even more scrumptious chocolate recipes, go to **tasteofhome.com/plus.**

raspberry chocolate cake

PREP: 45 MIN. + STANDING
BAKE: 35 MIN. + COOLING
YIELD: 16 SERVINGS

Marlene Sanders
PARADISE, TEXAS

3 cups sugar

2-3/4 cups all-purpose flour

1 cup baking cocoa

2 tsp. baking soda

1-1/2 tsp. salt

3/4 tsp. baking powder

1-1/4 cups buttermilk

3/4 cup canola oil

3 tsp. vanilla extract

3 eggs

1-1/2 cups strong brewed coffee, room temperature

FILLING:

3 Tbsp. all-purpose flour

6 Tbsp. milk

6 Tbsp. shortening

3 Tbsp. butter, softened

3 cups confectioners' sugar

2 Tbsp. raspberry liqueur

1/4 tsp. salt

2 drops red food coloring, optional

4 Tbsp. seedless raspberry jam, melted

FROSTING:

1 pkg. (8 oz.) cold cream cheese

1/3 cup butter, softened

1/2 cup baking cocoa

1 Tbsp. raspberry liqueur

4 cups confectioners' sugar

Line three greased 9-in. round baking pans with waxed paper and grease paper; set aside. In a large bowl, combine the first six ingredients. Combine the buttermilk, oil and vanilla; add to the dry ingredients. Add eggs, one at a time, beating well after each addition; beat for 2 minutes. Gradually add coffee (batter will be thin).

Pour batter into prepared pans. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely; discard waxed paper.

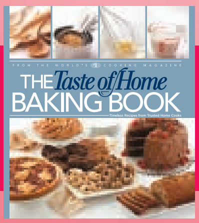
"Whenever I make this cake, I get rave reviews. It's impressive, and the raspberry filling is wonderful."

—MARLENE SANDERS
PARADISE, TEXAS

For filling, in a small saucepan, whisk together flour and milk until smooth. Cook over medium heat for 1 minute or until thickened, stirring constantly. Remove from the heat and let stand until cool. In a large bowl, cream shortening and butter. Gradually add confectioners' sugar; mix well. Gradually add cooled milk mixture; beat for 4 minutes or until light and fluffy. Beat in liqueur, salt and food coloring if desired.

Level tops of cakes if necessary. Place one layer on a serving plate; spread with about 2 Tbsp. jam. Place remaining layers on waxed paper; spread one of the remaining layers with remaining jam. Let stand for 30 minutes. Spread 1/2 cup filling over cake on the plate to within 1/4 in. of edges. Top with jam-covered cake, then spread with remaining filling. Top with remaining cake layer.

In a large bowl, beat cream cheese and butter until smooth. Add cocoa and liqueur; mix well. Gradually beat in confectioners' sugar until light and fluffy. Frost top and sides of cake. Store in the refrigerator.



THE TASTE OF HOME BAKING BOOK. Anyone who enjoys making and sharing irresistible, fresh-from-the-oven treats will treasure this collection of the very best baking secrets from the readers of *Taste of Home* magazine. Illustrated with more than 625 color photos, *The Taste of Home Baking Book* includes 725+ kitchen-tested recipes and more than 150 practical tips. It's available at **ShopTasteofHome.com** and wherever books are sold.

deliciously homemade

and delightfully affordable.

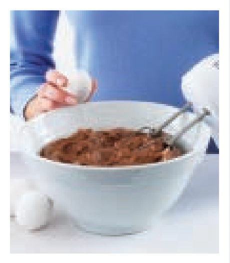
PHILADELPHIA DOUBLE CHOCOLATE CHEESECAKE

PREP TIME: 20 min. plus refrigeration • makes 16 servings

24 OREO cookies, crushed (about 2 cups)
¼ cup (½ stick) butter or margarine, melted
4 pkg (8 oz. each) PHILADELPHIA Cream Cheese, softened
1 cup sugar
2 Tbsp. flour
1 tsp. vanilla
1 pkg. (8 squares) BAKER'S Semi-Sweet Chocolate melted, cooled
4 eggs
½ cup blueberries

HEAT oven to 325°F. Mix crumbs & butter; press onto bottom of 13x9-pan lined with foil. Bake 10 min.

BEAT cream cheese, sugar, flour & vanilla with mixer until blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low after each, just until blended. Pour over crust.



©2009 Kraft Foods

BERRY CHEESECAKE PARFAITS

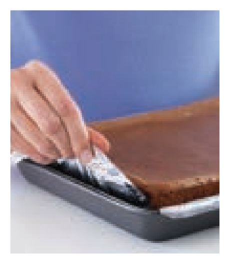
PREP TIME: 15 min. • makes 8 servings

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
1½ cups cold milk
1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding
1½ cups thawed COOL WHIP Whipped Topping, divided
24 NILLA Wafers, coarsely chopped
1½ cups seasonal berries

BEAT cream cheese with mixer until creamy. Gradually beat in milk. Add dry pudding mix; mix well. Whisk in 1 cup COOL WHIP.

LAYER half each of wafers, berries and pudding mixture in 8 parfait glasses. Repeat layers.

BAKE 45 min. or until center is almost set. Cool. Refrigerate 4 hours. Use foil to lift cheesecake from pan. Top with berries.



FOR MORE DELICIOUS RECIPES VISIT DESSERT.COM
KRAFT FOODS is a proud sponsor of the Katie Brown Workshop on Public Television

potato-bar chili

PREP: 10 MIN. COOK: 30 MIN.
YIELD: 7 CUPS

Alcy Thorne
LOS MOLINOS, CALIFORNIA

Everyone will love this mild, meaty chili that really does eat like a meal!

1-1/2 lbs. ground beef
2 medium onions, chopped
1 medium green pepper, chopped
1 can (28 oz.) diced tomatoes, undrained
1 can (15-1/2 oz.) chili beans, undrained
2 Tbsp. sugar
2 tsp. chili powder
1/4 tsp. salt
1/4 tsp. pepper
Baked potatoes

In a Dutch oven, cook the beef, onions and green pepper over medium heat until meat is no longer pink; drain. Add the tomatoes, beans, sugar and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Serve over potatoes.

“A potato bar is a great way to serve a large party without a lot of preparation hassle...and my guests love it!”

ALCY THORNE
LOS MOLINOS, CALIFORNIA

HOT POTATOES

GUESTS OF FIELD EDITOR ALCY THORNE, LOS MOLINOS, CALIFORNIA, dig her recurring potato parties. Alcy sets the potatoes and toppings on her kitchen island, letting guests prepare their own spuds. Inspired by Alcy, our Test Kitchen hosted its own potato bar. It gave the staff an opportunity to test the best way to bake potatoes. They recommend rubbing potatoes with oil, piercing them all over with a fork and baking on oven racks about 1/2 inch apart. Bake at 350° for about an hour, depending on size. If cooking more than four potatoes, add another 10 minutes. This method also works for sweet potatoes. Why not dish up the easy toppings here and on the next page for your guests to try?

CHIPOTLE CHEESE SAUCE

SASSY BLUE CHEESE POTATO TOPPER

POTATO-BAR CHILI

QUICK HAMBURGER GRAVY

TEST KITCHEN TIP

Remember to eat the potato skins—they're loaded with fiber! —ALICIA BOZEWICZ

chipotle cheese sauce

PREP/TOTAL TIME: 15 MIN.
YIELD: 2-3/4 CUPS

Melissa Jelinek
MENOMONEE FALLS, WISCONSIN

You'll love this smooth, smoky cheese sauce with a hint of heat.

1/4 cup butter, cubed

2 Tbsp. chopped chipotle peppers in adobo sauce

1/4 cup all-purpose flour

1/8 tsp. pepper

2-1/2 cups milk

1-1/2 cups (6 oz.) shredded Colby-Monterey Jack cheese

Baked potatoes

In a small saucepan, melt butter over medium heat. Add chipotle peppers; cook and stir for 2 minutes. Stir in flour and pepper until blended; gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir in cheese until melted. Serve over potatoes.

EASY COMBOS

Steamed veggies + yogurt or cottage cheese

Caramelized onions + shredded cheddar cheese

Olive oil + feta cheese + black olives + tomatoes + basil

Gruyere cheese + sage + walnuts + butter

Butter + garlic + parsley + chives + oregano + rosemary + thyme

Cream cheese + basil + spinach

Sour cream + tomato + onion + shredded Monterey Jack cheese + cayenne pepper

Rosemary + Greek olives + Parmesan cheese + tomatoes

sassy blue cheese potato topper

PREP/TOTAL TIME: 5 MIN.
YIELD: 2-1/2 CUPS

Ronald James Bishop
RIDGEFIELD, WASHINGTON

"This topper works great on a spud or as a dip with corn chips. I think it's much better if it's made a day ahead."

2 cups mayonnaise

1 jar (5 oz.) blue cheese spread

1/4 cup finely chopped onion

1/4 cup minced fresh parsley

2 garlic cloves, minced

1/4 tsp. Worcestershire sauce

Baked potatoes

In a small bowl, beat mayonnaise and blue cheese spread until smooth. Stir in the onion, parsley, garlic and Worcestershire sauce. Serve over potatoes.

quick hamburger gravy

PREP/TOTAL TIME: 20 MIN.
YIELD: 7 CUPS

Alcy Thorne
LOS MOLINOS, CALIFORNIA

You'll be surprised at how quickly this mild, creamy gravy whips up!

1-1/2 lbs. ground beef

2 medium onions, chopped

1/2 cup all-purpose flour

2 Tbsp. beef bouillon granules

1/4 tsp. salt

1/4 tsp. pepper

5 cups milk

Baked potatoes

In a Dutch oven, cook beef and onions over medium heat until meat is no longer pink; drain. Stir in the flour, bouillon, salt and pepper. Gradually add milk; bring to a boil. Cook and stir for 2 minutes or until thickened. Serve over potatoes.

PARTY ON!
Got a great foodie party idea? We'd love to hear it! Send it to **tasteofhome.com/partyideas.**

TOH FIELD EDITOR

CLOSE TO HOME

CELEBRATING THE PEOPLE AROUND THE TASTE OF HOME TABLE

Life lessons from mashed potatoes

When my husband became a youth pastor in a small country community, I was so excited! I felt like I had stepped into a whole new world as I watched the women cook, week by week, for our church fellowship suppers. How did they get that great taste into their food?

My mom had grown up on a farm and had always talked about the fun of life in the country. But, as a hardworking teacher and pastor's wife, she had raised me on boxed potato flakes and canned vegetables (from the grocery store, not the garden).

I learned to make chicken pie first. I didn't even know you could buy whole chickens! I progressed to snapping beans and to making pies and buttermilk biscuits from scratch. I felt I had reached ultimate success when I made my first batch of real mashed potatoes!

Cooking alongside these amazing women, I have realized that country cooking is not about the food, but about the fellowship. I've learned more than how to make casseroles as I listened to the women talk while they cooked. They opened their hearts over the sweet aroma of stewed apples. We have shared about our husbands, our children, the personal struggles of daily faith.

It seems the best conversations happen over the stovetop, and the lessons we learn make the food so much richer.

By Amber Benge

TAYLORSVILLE, NORTH CAROLINA

GOT A GREAT STORY TO TELL? Send it to **editors@tasteofhome.com**

my mom's best recipes

Christine Frazier & mom Louise Precourt

"There's nothing better than returning to your mother's table for a special family meal."

—Christine Frazier
AUBURNDALE, FLORIDA

When it comes to special-occasion meals, my mom, Louise Precourt, has been an inspiration. While I was growing up, she relished hosting large family gatherings after church. My mouth waters as I recall one particular dinner featuring crown roast of pork with a savory wild rice stuffing. Mom served it with Peas a la Francaise (a favorite), tender Sour Cream Yeast Rolls and yummy Jubilee Sundaes. This impressive meal is perfect for Easter or other festive occasions. Easter has always been very special for our family, and Mom hosts the best egg hunts for her 15 grandchildren and nine great-grandchildren.

Our family—Mom, Dad, my sister, three brothers and me—moved a lot because my dad was an aerospace engineer. Mom was a teacher. Now, my parents are retired and live in Winter Haven, Florida.

Mom still cooks but no longer does it all when we get together. Instead, everyone chips in...with lots of laughter! There's nothing better than returning to your mother's table for a special family meal.

I am who I am because of my mom, and cooking is our shared passion. I am proud to say that she is my mother and my best friend. I hope you'll try this meal—it's one of her best!

RECALL YOUR MOM'S BEST? | Send at least four recipes and background information to **editors@tasteofhome.com** If we feature your mom's meal, you'll earn $75

crown roast with wild rice stuffing

Christine Frazier // AUBURNDALE, FLORIDA

"My mom made this tender, juicy roast for Christmas one year. It was an impressive sight. The wild rice was a memorable change from traditional stuffing."

sour cream yeast rolls

Christine Frazier // AUBURNDALE, FLORIDA

"Mom's golden brown yeast rolls represent all the comforts of home. They add a special touch to any meal."

peas a la francaise

Christine Frazier // AUBURNDALE, FLORIDA

"I love peas, and this recipe continues to be a favorite. Tiny pearl onions, thyme and chervil add flavor to this easy side dish."

jubilee sundaes

Christine Frazier // AUBURNDALE, FLORIDA

"This festive sweet-tart cherry sauce, with a hint of lemon, dresses up ice cream or pound cake beautifully."

SOUR CREAM // YEAST ROLLS

PREP: 35 MIN. + RISING BAKE: 25 MIN.
YIELD: 1 DOZEN

- 2-1/2 to 3 cups all-purpose flour
- 2 Tbsp. sugar
- 1 pkg. (1/4 oz.) active dry yeast
- 1 tsp. salt
- 1 cup sour cream
- 1/4 cup water
- 3 Tbsp. butter, divided
- 1 egg

In a large bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a small saucepan, heat the sour cream, water and 2 Tbsp. butter to 120°-130°; add to dry ingredients. Beat on medium speed for 2 minutes. Add egg and 1/2 cup flour; beat 2 minutes longer. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down dough. Turn onto a lightly floured surface; divide into 12 pieces. Shape each into a ball. Place in a greased 13-in. x 9-in. baking pan. Cover and let rise until doubled, about 30 minutes.

Bake at 375° for 25-30 minutes or until golden brown. Melt remaining butter; brush over rolls. Remove from pan to a wire rack.

tasteofhome.com

CROWN ROAST WITH // WILD RICE STUFFING

PREP: 15 MIN. BAKE: 2-3/4 HRS. + STANDING
YIELD: 15 SERVINGS (12 CUPS STUFFING)

- 1 tsp. dried thyme
- 1 tsp. fennel seed, crushed
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 pork crown roast (about 9 lbs.)
- 1 cup unsweetened apple juice

STUFFING:

- 2 qt. water
- 2 cups uncooked wild rice
- 2 tsp. salt, optional
- 1/2 lb. sliced fresh mushrooms
- 2 medium onions, chopped
- 2 Tbsp. butter
- 2 lbs. seasoned bulk pork sausage

OPTIONAL GARNISH:
Fresh kale and pickled whole beets

Combine the thyme, fennel, salt and pepper; sprinkle over roast. Place on a rack in a large shallow roasting pan. Cover rib ends with foil. Bake, uncovered, at 350° for 2-3/4 to 3-1/4 hours or until a meat thermometer reads 160°, basting occasionally with apple juice.

For stuffing, in a large saucepan, bring the water, rice and salt if desired to a boil. Reduce heat; cover and simmer for 45-60 minutes or until tender.

In a large skillet, saute mushrooms and onions in butter until tender. Transfer to a large bowl. In the same skillet, cook sausage over medium heat until no longer pink; drain. Drain the rice; add rice and sausage to mushroom mixture and stir until blended.

Transfer roast to a serving platter; let stand for 15 minutes. Remove foil. Spoon stuffing into center of roast. Garnish the platter with kale and beets if desired. Cut between ribs to serve.

tasteofhome.com

// JUBILEE SUNDAES

PREP: 10 MIN. COOK: 10 MIN. + COOLING
YIELD: 2 CUPS SAUCE

- 1/3 cup sugar
- 2 Tbsp. cornstarch
- 1/8 tsp. salt
- 1 can (14-1/2 oz.) pitted tart cherries
- 2 tsp. lemon juice
- 1/4 tsp. grated lemon peel
- 1/4 tsp. almond extract
- Vanilla ice cream

In a large saucepan, combine the sugar, cornstarch and salt. Drain cherries, reserving juice; set cherries aside. Stir cherry juice into cornstarch mixture until smooth. Bring to a boil over medium heat, stirring constantly. Cook and stir for 1-2 minutes or until thickened.

Remove from the heat; stir in the lemon juice and peel, extract and reserved cherries. Cool to room temperature. Serve with ice cream.

Nutrition Facts: 3 Tbsp. sauce (calculated without ice cream) equals 64 calories, trace fat (trace saturated fat), 0 cholesterol, 33 mg sodium, 16 g carbohydrate, trace fiber, trace protein. Diabetic Exchange: 1 starch.

tasteofhome.com

// PEAS A LA FRANCAISE

PREP/TOTAL TIME: 30 MIN.
YIELD: 12 SERVINGS (1/2 CUP EACH)

- 1-1/2 cups pearl onions
- 1/4 cup butter, cubed
- 1/4 cup water
- 1 Tbsp. sugar
- 1 tsp. salt
- 1/4 tsp. dried thyme
- 1/4 tsp. dried chervil
- 1/4 tsp. pepper
- 2 pkg. (16 oz. each) frozen peas, thawed
- 2 cups shredded lettuce

In a large saucepan, bring 6 cups water to a boil. Add onions; boil for 5 minutes. Drain and rinse in cold water; peel.

In the same saucepan, melt butter over medium heat. Stir in the onions, water, sugar and seasonings. Add peas and lettuce; stir until blended. Cover and cook for 6-8 minutes or until tender. Serve with a slotted spoon.

Nutrition Facts: 1/2 cup equals 112 calories, 4 g fat (2 g saturated fat), 10 mg cholesterol, 315 mg sodium, 15 g carbohydrate, 4 g fiber, 4 g protein. Diabetic Exchanges: 1 starch, 1 fat.

tasteofhome.com

net worth

This 12-year-old's fund-raising efforts stretched from Iowa to Africa

A video shown at church inspired **Miranda Walters** to make a difference. She saw the faces of children dying from malaria thousands of miles from her Cedar Falls, Iowa home and knew she couldn't ignore them.

A $10 mosquito net dramatically reduces the risk African children face of contracting malaria, an often-fatal infectious disease transmitted through mosquito bites. So Miranda, 12, gave herself a goal: Raise $100, enough to buy 10 nets for the nonprofit organization Nothing But Nets.

"After seeing the video, I told my grandma I wanted to do something to help them," Miranda says. "She suggested a bake sale. So we talked to people at church, made posters and baked some things."

She and her grandmother, Jill Rechkemmer, also of Cedar Falls, made Caramel-Pecan Cheesecake Pie and Caramel-Pecan Apple Pie, both from *Taste of Home*. They also invited others from the congregation to help with the baking.

"At first I worried we wouldn't get enough baked goods," says grandma Jill. "But there were so many!" The bake sale raised $640, enough to buy 64 nets.

Miranda encourages other kids to think about raising money for a cause. "It's possible no matter how busy you are," she says. "It feels good to do something to make a difference."

caramel-pecan cheesecake pie

PREP: 15 MIN. BAKE: 35 MIN. + CHILLING
YIELD: 6-8 SERVINGS

Becky Ruff
MCGREGOR, IOWA

- 1 pkg. (8 oz.) cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1 tsp. vanilla extract
- 1 unbaked pastry shell (9 in.)
- 1-1/4 cups chopped pecans
- 1 cup caramel ice cream topping

In a small bowl, beat the cream cheese, sugar, 1 egg and vanilla until smooth. Spread into pastry shell; sprinkle with pecans.

In a small bowl, whisk remaining eggs; gradually whisk in caramel topping until blended. Pour over pecans.

Bake at 375° for 35-40 minutes or until lightly browned (loosely cover with foil after 20 minutes if pie browns too quickly). Cool on a wire rack for 1 hour. Refrigerate for 4 hours or overnight before slicing. Refrigerate leftovers.

CARAMEL-PECAN CHEESECAKE PIE

BAKE SALE Find the recipe for Caramel-Pecan Apple Pie that Miranda and Jill baked by using the recipe search at **tasteofhome.com.**

BE A COOK WHO CARES! Visit cookswhocare.com to read more stories, share your experiences and join the Cooks Who Care community.

field editor favorites

diane turner
BRUNSWICK, OHIO

bake therapy

Baking is art and craft for this field editor, who loves to share her masterpieces

PERSONAL
Diane lives in Brunswick, Ohio with husband John; sons Austin, 12, and Sean, 9; daughter Kristin, 7; and dog "Charlie."

PASSIONS
Writing, reading, volunteering at school and baking. I run a licensed wholesale bakery out of my kitchen. I also just went back to school to study court reporting.

WHAT DO YOU LIKE ABOUT BAKING?
I think baking is an art form, and it's definitely an outlet for me. I like to bake when I'm happy, sad, stressed, nervous—really all the time.

HOW DID YOU LEARN TO BAKE?
I always watched my mom and grandmother bake. My grandmother was a cake decorator, and she taught me a lot of fancy tips and tricks. Now, my kids love to help, especially when we decorate cookies. And I learned how to make nut rolls from a woman at a local bakery.

WHAT ARE YOUR MOST-REQUESTED RECIPES?
My breads are very popular—you'll see three favorites on the next page. I get a lot of orders for my nut and poppy-seed rolls around the holidays, especially for Easter.

HOW DO YOU SHARE YOUR LOVE OF BAKING?
Although I sell much of what I make, I also give a lot away to neighbors and friends. It's nice to hear that they enjoy my baked treats.

glazed apple pie squares

Diane Turner // BRUNSWICK, OHIO

"The dough is firm enough that you can eat these sweet squares with your hands. They're a really good change from apple pie."

walnut pastry rolls

Diane Turner // BRUNSWICK, OHIO

"Spread with a bit of butter, these rolls are delicious served warm, and they reheat well. They're great plain or frosted for some extra sweetness."

ice cream kolachkes

Diane Turner // BRUNSWICK, OHIO

"These sweet pastries (also spelled 'kolaches') have Polish and Czech roots. They're usually filled with poppy seeds, nuts, jam or fruit. Using ice cream is a unique twist on the traditional recipe."

sweet braided loaves

Diane Turner // BRUNSWICK, OHIO

"My grandmother handed down this recipe that I make for my family every year for Easter morning."

WALNUT // PASTRY ROLLS

PREP: 2 HOURS + CHILLING
BAKE: 20 MIN. + COOLING
YIELD: 4 ROLLS (15 SLICES EACH)

- 1-1/2 cups plus 1/3 cup sugar, divided
- 1 can (12 oz.) evaporated milk, divided
- 6 cups ground walnuts (1-1/2 lbs.)
- 1-1/2 tsp. honey
- 3 eggs, separated
- 2 pkg. (1/4 oz. each) active dry yeast
- 3/4 cup warm water (110° to 115°)
- 4 to 4-1/2 cups all-purpose flour
- 1 tsp. salt
- 1/2 cup cold butter
- 3 to 4 Tbsp. milk, divided
- 1 to 2 cups confectioners' sugar, optional

In a small saucepan, cook and stir 1-1/2 cups sugar and 1 cup evaporated milk until mixture comes to a boil. Transfer to a large bowl; stir in walnuts and honey. In a small bowl, beat egg whites until stiff peaks form. Fold into walnut mixture. Cover and refrigerate filling for at least 2 hours.

For dough, in a small bowl, dissolve yeast in warm water. In a large bowl, combine 3 cups flour, salt and remaining sugar; cut in butter until crumbly. Add the yeast mixture, egg yolks and remaining evaporated milk; beat until smooth. Stir in enough remaining flour to form a firm dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Turn onto a floured surface. Punch dough down; divide into four portions. Roll each portion into a 15-in. x 11-in. rectangle. Spread walnut filling to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seams to seal and tuck ends under. Place seam side down on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes.

Brush 2 Tbsp. milk over tops and sides of rolls. Bake at 350° for 20-25 minutes or until golden brown. Cool on wire racks.

Combine confectioners' sugar and remaining milk; drizzle over rolls.

GLAZED // APPLE PIE SQUARES

PREP: 1 HOUR BAKE: 45 MIN. + COOLING
YIELD: 2 DOZEN

- 2-1/2 cups all-purpose flour
- 1 tsp. salt
- 1 cup cold butter
- 1 egg, separated
- 3 to 4 Tbsp. milk
- 1 cup crushed cornflakes
- 9 cups thinly sliced peeled tart apples (about 10 medium)
- 1 cup plus 2 Tbsp. sugar, divided
- 2 tsp. ground cinnamon, divided
- 1/2 tsp. ground nutmeg

GLAZE:
- 1 cup confectioners' sugar
- 1/2 tsp. vanilla extract
- 1 to 2 Tbsp. milk

In a large bowl, combine flour and salt; cut in butter until mixture resembles coarse crumbs. In a measuring cup, combine egg yolk and enough milk to measure 1/3 cup. Gradually add to the flour mixture, tossing with a fork until dough forms a ball.

Divide dough in half. Roll one portion into a thin 15-in. x 10-in. rectangle. Transfer to the bottom of an ungreased 15-in. x 10-in. x 1-in. baking pan. Sprinkle with cornflakes. In a large bowl, combine the apples, 1 cup sugar, 1-1/2 tsp. cinnamon and nutmeg; toss to coat. Spoon over crust.

Roll remaining dough into a thin 15-in. x 10-in. rectangle; place over apple filling. Beat egg white; brush over pastry. Combine remaining sugar and cinnamon; sprinkle over the top. Bake at 350° for 45-50 minutes or until golden brown.

For glaze, combine the confectioners' sugar, vanilla and enough milk to achieve a drizzling consistency. Drizzle over warm pastry. Cool completely on a wire rack. Cut into squares.

Nutrition Facts: 1 square equals 209 calories, 8 g fat (5 g saturated fat), 29 mg cholesterol, 183 mg sodium, 33 g carbohydrate, 1 g fiber, 2 g protein. Diabetic Exchanges: 2 starch, 1 fat.

// SWEET BRAIDED LOAVES

PREP: 45 MIN. + RISING BAKE: 25 MIN. + COOLING
YIELD: 2 LOAVES (12 SLICES EACH)

- 1 pkg. (1/4 oz.) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1 cup warm milk (110° to 115°)
- 1/2 cup sugar
- 1/2 cup butter, softened
- 3 eggs
- 1/2 tsp. salt
- 5-1/2 to 6 cups all-purpose flour
- 1 cup golden raisins

GARNISH:
- 1 egg, beaten
- 2 Tbsp. sliced almonds

In a large bowl, dissolve yeast in warm water. Add the milk, sugar, butter, eggs, salt and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Stir in raisins.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide dough into six portions. Shape each into a 12-in. rope. Place three ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Repeat with remaining ropes. Cover and let rise until doubled, about 45 minutes.

Brush with egg; sprinkle with almonds. Bake at 350° for 25-30 minutes or until golden brown. Cool on wire racks.

Nutrition Facts: 1 slice equals 194 calories, 6 g fat (3 g saturated fat), 46 mg cholesterol, 93 mg sodium, 32 g carbohydrate, 1 g fiber, 5 g protein. Diabetic Exchanges: 2 starch, 1/2 fat.

ICE CREAM // KOLACHKES

PREP: 1 HOUR + CHILLING BAKE: 10 MIN./BATCH
YIELD: 10 DOZEN

- 2 cups butter, softened
- 1 pint vanilla ice cream, softened
- 4 cups all-purpose flour
- 2 Tbsp. sugar
- 2 cans (12 oz. each) apricot and/or raspberry cake and pastry filling
- 1 to 2 Tbsp. confectioners' sugar, optional

In the bowl of a heavy-duty stand mixer, beat butter and ice cream until blended (mixture will appear curdled). Add flour and sugar; mix well. Divide dough into four portions; cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll one portion of dough into a 12-in. x 10-in. rectangle; cut into 2-in. squares. Place a teaspoonful of filling in the center of each square. Overlap two opposite corners of dough over filling; pinch tightly to seal. Place 2 in. apart on ungreased baking sheets. Repeat with remaining dough and filling.

Bake at 350° for 11-14 minutes or until bottoms are lightly browned. Cool for 1 minute before removing from pans to wire racks. Sprinkle with confectioners' sugar if desired.

Nutrition Facts: 1 cookie equals 60 calories, 3 g fat (2 g saturated fat), 9 mg cholesterol, 27 mg sodium, 7 g carbohydrate, trace fiber, 1 g protein. Diabetic Exchanges: 1/2 starch, 1/2 fat.

taste of home FIELD EDITORS

ALABAMA
Mary Dixson, Decatur
Lisa Francis, Elba
Mary Alice Brackin, Florence
Peggy Key, Grant
Charlotte McDaniel, Jacksonville
Lisa Allen, Joppa
Laura Tessier, Madison
Gloria Lowther, Mobile
Roxana Quarles, Ralph
Noble Yeager, Tuscaloosa

ALASKA
Cindi Paulson, Anchorage
Waunita Ann Roggenbuck, Anchorage
Carol Ross, Anchorage
Anna Free, Fairbanks
Marg Austin, North Pole

ARIZONA
Sue Ross, Casa Grande
Lynne Beykirch, Green Valley
Diane Thompson, Nutrioso
Nicole Clayton, Prescott
Ann Perry, Sierra Vista
Edna Coburn, Tucson
Linda Lambert, Wittmann

ARKANSAS
Carolyn Kyzer, Alexander
Linda Emery, Bearden
Iola Egle, Bella Vista
Nicki Evans, Conway
Eva Hickman, Crossett
Frances Owens, El Dorado
Bettie Hartman, Fayetteville
Jacqueline Wilson, Gravette
Renee Gee, Hamburg
Donna Long, Searcy
Awynne Thurstenson, Siloam Springs
Judith Gordon, Texarkana
Glenda Adams, Vanndale

CALIFORNIA
Peggy Louise Pruneau, Auberry
Susan Edwards, El Dorado
Lisa Bacon, Fontana
Keri Scofield Lawson, Fullerton
Tina Fox, Lake Arrowhead
Shirley Goehring, Lodi
Alcy Thorne, Los Molinos
Laurie Mace, Los Osos
Linda Svercauski, Murietta
Marina Castle, North Hollywood
H. Ross Njaa, Salinas
Ken Churches, San Andreas
Sandra Vanthoff, San Diego
Annette Traverso, San Rafael
Tiffany Mitchell, Susanville
Mary Jane Cantrell, Turlock
Billie Moss, Walnut Creek

COLORADO
Rally Van Ostrand, Aurora
Janet Lebar, Centennial
Nancy Schmidt, Center
Shelly Korell, Eaton
Ruth Fury, Dove Creek
Audrey Benson, Flagler
Cheri Eby, Gunnison
Phyllis Herlocker, Highlands Ranch
Crystal Jo Bruns, Iliff
Jo Ann Honey, Longmont
Christine Halandras, Meeker
Judith Miller, Parker
Trina Benson, Stratton
Naomi Giddis, Two Buttes
Lucy Meyring, Walden
Betty Sitzman, Wray

CONNECTICUT
Jill Fellows, Coventry
Ellen Baczek Amodeo, Derby
Chava Karlovich, Monroe
Dennis Vitale, New Preston
Sue Smith, Norwalk
Chris Dolan, Seymour
Ruth Hartunian-Alumbaugh, Willimantic
Betty Sparks, Windsor

DELAWARE
Traci Wynne, Clayton
Beth Satterfield, Dover
Jan Walls, Dover
Peggy West, Georgetown
Lisa Spiegel Westbrook, Georgetown
Dot Swain, Milford
Cynthia Bent, Newark
Kimberley Pittman, Smyrna

FLORIDA
Kelly Ward Hartman, Cape Coral
Marjorie Carey, Freeport
Julia Livingston, Frostproof
Lillian Julow, Gainesville
Lynn Newman, Gainesville
Nancy Larkin, Maitland
Laura Wheeler, Malone
Allison Loo, Merritt Island
Diane Hixon, Niceville
Pat Hockett, Ocala
Barbara Carlucci, Orange Park
Kerry Dingwall, Ponte Vedra
Marsha Manley, Sebring
Kathy Kruse, Thonotosassa
Julie Hayden, Winter Park
Anna Minegar, Zolfo Springs

GEORGIA
Ann Chan, Atlanta
Hannah Lamb, Austell
Colette Jaworski, Buford
Jacqueline Graves, Cumming
Susan Auten, Dallas
Joyce Kramer, Donalsonville
Kay Rainwater, Fayetteville
Henrietta Brumbaugh, Hiawassee
Merle Bates, LaGrange
Janis Garrett, Macon
Carolyn Griffin, Macon
Pat McLendon, Roswell
Laura Dierking, St. Marys
Tina Gay, Statham

HAWAII
Sharon Aweau, Kapolei
Shirley Watanabe, Kula

IDAHO
Mandy Saras, Boise
Donna Shipley, Boise
Glenna Tooman, Boise
Betty Albee, Buhl
Renae Moncur, Burley
Robin Falck, Eagle
Trisha Kruse, Eagle
Shannon Crowther, Franklin
Cindy Worth, Lapwai
John Nydegger, Lewiston
Donna Wall, Nampa
Raymonda Furness, Newdale
Brenda Clark, Rexburg
Signa Hutchison, Weiser

ILLINOIS
Marjorie Lampe, Campbell Hill
Jann Braun, Chatham
Stephanie Ward, Chicago
Rosella Bauer, Cissna Park
Denise Albers, Freeburg
Andrea Johnson, Freeport
Sue Mackey, Galesburg
Helen Suter, Golconda
Dixie Terry, Goreville
Julie Sterchi, Harrisburg
Kristi Starbuck, Highland
Kathy Hawkins, Ingleside
Mary Houchin, Lebanon
Millie Vickery, Lena
Kim Marie Van Rheenen, Mendota
Kimberly Kronenberg, Milledgeville
Donna Musser, Pearl City
Janet Mooberry, Peoria
Ann Schilling, Peoria
Florence Grawe, Quincy
Evelyn Kennell, Roanoke
Debbie Fisher, Royalton
Donetta Brunner, Savanna
Amber Sampson, Somonauk
Leona Kuhns, Sullivan
Patricia Rutherford, Winchester

INDIANA
Fancheon Resler, Bluffton
Martha Fehl, Brookville
Brandi Fentress, Chandler
Amy Church, Coatesville
Nancy Johnson, Connersville
Sonia Croucher, Decatur
Nancy Jo Leffler, Depauw
Shawn Robey, Evansville
Dolores Lueken, Ferdinand
Nancy King, Greenfield
Edna Hoffman, Hebron
Carolyn Gochenaur, Howe
Donna Lisby, Indianapolis
Pauline Miller, Indianapolis
Kathy Allen, Knox
Alma Dinsmore, Lebanon
Norene Wright, Manilla
Harriet Stichter, Milford
Joan Truax, Pittsboro
Karen Owen, Rising Sun
Bernadine Stine, Roanoke
Cynthia Kolberg, Syracuse
Maryellen Hays, Wolcottville
Ruth Burrus, Zionsville

IOWA
Midge Scurlock, Creston
Eunice Stoen, Decorah
Sharon Mensing, Greenfield
Linda Mullen, Guernsey
Tammy Neubauer, Ida Grove
Salina Bontrager, Kalona
Shirley Hochstedler, Kalona
Audrey Groe, Lake Mills
Patricia Staudt, Marble Rock
Mavis Diment, Marcus
Wendy Taylor, Mason City
Becky Ruff, McGregor
Sherry Adams, Mt. Ayr
Jo Groth, Plainfield
Sharon Holdiman, Waterloo
Dorothy Jennings, Waterloo
Marion Karlin, Waterloo
Jack Spratt, Webster City
Leona Luecking, West Burlington
Gayle Olson, Winfield

KANSAS
Myra Innes, Auburn
Karen Ann Bland, Gove
Margaret Shauers, Great Bend
Heather Campbell, Lawrence
Kathy Kittell, Lenexa
Jeanette Urbom, Louisburg
Peggy Paul, Olathe
Pat Habiger, Spearville
Merrill Powers, Spearville
Melanie Eddy, Syracuse
Angela Oelschlaeger, Tonganoxie
Linnea Rein, Topeka

KENTUCKY
Randal Wilson, Bellevue
Tammy Hensley, Canmer
Lucille Terry, Frankfort
Carlene Jolley, Fulton
Sherry Hulsman, Louisville
Naomi Cross, Millwood
Sally Grisham, Murray
Christine Johnson, Ricetown
Connie Bryant, Wallingford
Anna Jean Allen, West Liberty
Jill Evely, Wilmore

LOUISIANA
Sundra Hauck, Bogalusa
Blanchie Morrison, Elmer
Edith Betz, Ethel
Brenda Melancon, Gonzales
Pam Holloway, Marion
Kathleen Drott, Pineville
Betty Janway, Ruston
Sandi Pichon, Slidell
Codie Ray, Tallulah
Tonya Fitzgerald, West Monroe

MAINE
Kathi Grenier, Auburn
Emily Chaney, Blue Hill
Jan Buck, Buckfield
Audrey Nemeth, Chesterville
Kami Horch, Frankfort
Lee Ann Lowe, Gray
Susan Kanak, Moody
Cheryl Greeley, Pittsfield
Pam Brooks, South Berwick
Heidi Harrington, Steuben
Brenda Deveau, Van Buren

MARYLAND
Beverly Sprague, Baltimore
Margaret Adina O'Bryon, Bel Air
Alice Krohn, Catonsville
Priscilla Weaver, Hagerstown
Debbie Wilkerson, Lusby
Charles Keating, Manchester
Rosemary Pryor, Pasadena
Nancy Saffield, Pasadena
Judith McGhan, Perry Hall
Barbara Davis, Salisbury
Betsy Hedeman, Timonium
Gail Buss, Westminster

MASSACHUSETTS
Joanie Elbourn, Gardner
Arden Billings, Greenfield
Christine Omar, Harwich Port
Charlotte Baillargeon, Hinsdale
Mary West, Marstons Mills
Maria Mulligan, Methuen
Nancy Lore, Rockland
Maria Regakis, Somerville
Kaye Gooch, Sudbury
Judith Sumner, Worcester

MICHIGAN
Patricia Thomet, Alto
Donna Mantha, Augusta
Ted Pottle, Berrien Springs
Peggy Burdick, Burlington
Lynn Miracle, Burton
Shirley De Lange, Byron Center
Teri Rasey-Bolf, Cadillac
Diane Pickel, Comstock Park
Connie Simon, Durand
Susan Falk, Eastpointe
Marti VanOrder, Evart
Deborah Amrine, Grand Haven
Casey Stellini, Grand Junction
Barb Ruis, Grandville
Jackie Riley, Holland
Anne Heinonen, Howell
Linda Knoll, Jackson
DiAnn Mallehan, Kentwood
Marcy Cella, L'Anse
Virginia Ferris, Lyons
Geraldine Grisdale, Mt. Pleasant
Shirley Beachum, Shelby
Jessie Strobbe, Smiths Creek
Kathy Dorman, Snover
Marsha Ransom, South Haven
Dona Erhart, Stockbridge
Winifred Winch, Wetmore

MINNESOTA
Joan Taylor, Adrian
Linda Nilsen, Anoka
Barbara Wellnitz, Ashby
Patricia Axelsen, Aurora
Sandy McKenzie, Braham
Judi Oudekerk, Buffalo
Mary Kay Morris, Cokato
Ann Botten, Courtland
Marlene Muckenhirn, Delano
Connie Johnson, Detroit Lakes
Tami Escher, Dumont
Renee Schwebach, Dumont
Helen Cluts, Eden Prairie
Deanna Richter, Elmore
Julianne Johnson, Grove City
Katie Koziolek, Hartland
Mary Jo O'Brien, Hastings
Lucille Taylor, Luverne
Dotty Egge, Pelican Rapids
Kari Rosenow, Roseau
LaVonne Hegland, St. Michael
Dianne Bettin, Truman
Dawn Fagerstrom, Warren
Bethel Walters, Willow River

MISSISSIPPI
Anne Glidewell, Booneville
DeLois Douglas, Charleston
Shirley Glaab, Hattiesburg
Nancy Jernigan, Laurel
Linda Finn, Louisville
Rita Futral, Starkville

MISSOURI
Barbara Lovercamp, Alma
Linda Wilson, Anderson
Debbie Johnson, Centertown
Sasha Cummings, Hazelwood
Virginia Watson, Kirksville
Karren Chamberlain, Linn Creek
Bernice Morris, Marshfield
Sonja Blow, Nixa
Tammy Breen, O'Fallon
Marietta Slater, Thayer
Judy Marshall, Waverly

MONTANA
Donna Mantha, Augusta
Dixie Lee Harmon, Bainville
Nancy Fettig, Billings
Gail Kuntz, Dillon
Doris Galleske, Fairview
Jan Roat, Grass Range
Carolyn Weinberg, Hardin
Beverly Stiger, Helena
Joy Maynard, St. Ignatius
Janet Loomis, Terry

NEBRASKA
Ellen Teter, Arapahoe
Bonnie Myers, Callaway
Ina Schmillen, Elkhorn
Alice Tatro, Geneva
Deb Waggoner, Grand Island
Tami Kuehl, Loup City
Jenny Hughson, Mitchell
Judy Kamalieh, Nebraska City
Judy Katskee, Omaha
Amy Sauser, Omaha
Susan O'Brien, Scottsbluff
Joie Youngs, Scottsbluff
Dee Falk, Stromsburg
Betty Ruenholl, Syracuse

NEVADA
Karen Sikora, Dayton
Jenece Howard, Elko
Rebecca Jones, Henderson
Barbara Murphy, Incline Village
Nancy Beckerbauer, Las Vegas
Sharon Peterson, Las Vegas

NEW HAMPSHIRE
Nancy Gaver, Brookfield
Karen Clough, Danville
Colleen Palmer, Epping
Linda Harrington, Hudson
Inge Schermerhorn, Kingston
Margaret Drye, Plainfield
Tracy Weber, Swanzey

NEW JERSEY
Nancy Zimmerman, Cape May Court House
Helga Schlape, Florham Park
Sally Treonze, Hillsborough
Roberta Strohmaier, Lebanon
Kelly Williams, Morganville
Stephanie Hanisak, Port Murray
Marie Forte, Raritan
Nancy Negvesky, Somerville

NEW MEXICO
Catherine Hayes, Albuquerque
Molly Seidel, Edgewood
Pamela Huntley, Grants
Carol Mead, Los Alamos
Terri Kearns, Roswell
Alpha Wilson, Roswell

NEW YORK
Sandy Starks, Amherst
Marilee Merle, Attica
Judy Losecco, Buffalo
Nancy Breen, Canastota
Margaret Gage, Cherry Valley
Michele Van Dewerker, Cherry Valley
Rebecca Gage, Cobleskill
Janice Arnold, Gansevoort
Karen Buhr, Gasport
Helen Phillips, Horseheads
Cheryl Barney, Le Roy
Mary Malinowski, Lee Center
Frances Boise, Marion
Lucia Johnson, Massena
Linda-Ann Wargo, North Massapequa
Estelle Keefer, Olean
Andrea Holcomb, Oxford
Darlene Markham, Rochester
Kristine Chayes, Smithtown
Penny Sands Fersko, Staten Island
Susan Seymour, Valatie
Harmony Tardugno, Vernon Center
Kathy Anderson, Wallkill

NORTH CAROLINA
Cindy Winter-Hartley, Cary
Katie Sloan, Charlotte
Doris Heath, Franklin
Mary Lou Robison, Greensboro
Paula Chewning Walls, Greenville
Linda Thompson, High Point
Jane Needham, River Bend
Hilda Pardue, Ronda
Dorothy Baker, Southern Pines

NORTH DAKOTA
Jeri Dobrowski, Beach
Rita Christianson, Glenburn
Patricia Burris, Grand Forks
Ann Marie Moch, Kintyre
Marshelle Greenmyer-Bittner, Lisbon
Lisa Morman, Minot
Lois Flaten, Ray
Carla Hodenfield, Ray
Marilyn Hodenfield, Ray
Sarah Goetz, Richardton
Lillian Domres, Towner
Elmeda Johnson, Williston
Trish Gehlhar, Ypsilanti

OHIO
Doris Taekett, Alger
Bev Spain, Bellville
David Klein, Berkey
Diane Turner, Brunswick
Sherry Masters, Cincinnati
Kimberly Rice, Cincinnati
Ruth Stoops, Cincinnati
Kim Wallace, Dennison
Freda Becker, Garrettsville
Carole Finney, Harrisville
Betty Spencer, Hopedale
Catherine Dawe, Kent
Linda Miller, Lowell
Debra Dohy, Massillon
Diane Shipley, Mentor
Ben and Arie Coblentz, Millersburg
Polly Coumos, Mogadore
Marilyn Bick, Norwalk
Julie Mosier, Perrysville
Shirley Heston, Pickerington
Eldora Willford, Plymouth
Dolores Ann Thorp, Salineville
Robert Breno, Stongsville
Phyllis Jarman, Warren
Vikki Rebholz, West Chester
Lavonn Bormuth, Westerville
Pat Waymire, Yellow Springs

OKLAHOMA
Denise Vineyard, Ardmore
Barbara Shepherd, Edmond
Peggy Goodrich, Enid
Flo Burtnett, Gage
Kay Curtis, Guthrie
Stacey West-Feather, Jay
Donna Brockett, Kingfisher
Nancy Johnson, Laverne
Marcia Nelson, Ponca City
LaDonna Reed, Ponca City
Christine Eilerts, Tulsa

OREGON
Susan Snyder, Condon
Lynda Byrd, Dallas
Sherri Ann Gentry, Dallas
Lu Ann Kessi, Eddyville
Deb Darr, Falls City

taste of home
FIELD EDITORS

Naomi Pollard, Gladstone
Mickey Turner, Grants Pass
Stephanie Hutchinson, Helix
Leann Meeds, Klamath Falls
Cathee Bethel, Lebanon
Sandra Geissel, Milton-Freewater
Carolyn Allison, Pleasant Hill
Lynn Hartigan, Portland
Mary Anne Thygesen, Portland
Krista Frank, Rhododendron
Laura Nickles, Rosebury
Darlene Brenden, Salem
Carol Baker, Summerville
Marie Hattrup, The Dalles
Dala Johnson, Tualatin
Grace Dickey, Vernonia
Earlene Ertelt, Woodburn
Marilyn Paradis, Woodburn

PENNSYLVANIA
Sharon Allen, Allentown
Barbara McCalley, Allison Park
Betty Claycomb, Alverton
Millie Rogers, Annville
Janice Burkholder, Chambersburg
Beth Ask, Cogan Station
Clarann Gafrarar, Columbia
Helen Hassler, Denver
Patty Kile, Elizabethtown
Rita Reifenstein, Evans City
Pat Rimmel, Ford City
Lena Esh, Gordonville
Charlotte Goldberg, Honey Grove
Tina Repak, Johnstown
Laura Stoltzfus, Leola
Deb Moyer, Liberty
Bradley Moritz, Limerick
Patricia Mele, Lower Burrell
Karen Kreider, Manheim
June Sangrey, Manheim
Janet Thomas, McKees Rocks
Joyce Guth, Mohnton
Marlene Barker, Monroeville
Melody Mellinger, Myerstown
Mary Landis, New Cumberland
Elaine Anderson, New Galilee
Kathy Peters, North Versailles
Ann Nace, Perkasie
Joyce Daubert, Pine Grove
Debra Latta, Port Matilda
Catherine Cremers, Pottstown
Alta Rodgers, Pottstown
Cherie Sechrist, Red Lion
Pat Kreitz, Richland
Romaine Wetzel, Ronks
Darla Germaux, Saxton
Lucinda Walker, Somerset
Michelle Wise, Spring Mills
Nancy Foust, Stoneboro
Dolores Skrout, Summerhill
Sandra Johnson, Tioga
Ray Hoene, Tunkhannock

RHODE ISLAND
Julie Davis, Bristol
Yvette Carozza, Central Falls
Pat Medeiros, Tiverton
Barbara Lynch, West Warwick

SOUTH CAROLINA
Ruth Marie Lyons, Aiken
Kelly Ann Gray, Beaufort
Alaina Showalter, Clover
Brenda Leonard, Columbia
Katherine Moss, Gaffney
Lisa Varner, Greenville
Jeanie Jenkins, Greenwood
Ollie Jackson, Inman
Claudia Grier, Lancaster
Lillian Heston, Leesville
Lynn Parnell, Lexington
Loretta Cergol, Myrtle Beach
Elizabeth Hunter, Prosperity
Melanie Thurston, Williamston

SOUTH DAKOTA
Joan Antonen, Arlington
NanCee Maynard, Box Elder
Pam Hofer, Carpenter
Nina Vilhauer, Mina
Maxine Smith, Owanka
Annette Hill, Pierre
Lisa Thomsen, Rapid City
Glenda Goldade, Seneca
Frances Poste, Wall
Roxy Wilfahrt, Watertown

TENNESSEE
Sue Ashford, Blountville
Vivian Walker, Crossville
Margaret McNeil, Germantown
Kathy Knight, Greeneville
Suzanne Whitaker, Knoxville
Kathleen Fuller, Murfreesboro
Tammy Logan, Oak Ridge
Sharon Manus, Smyrna
Andrea Bolden, Unionville

TEXAS
Christine Groves, Archer City
Sarah Woodruff, Austin
Tonya Jones, Brenham
Sue Broyles, Cherokee
Denise Baumert, Dalhart
Luann Carlson, El Paso
Jeanne Brady, Fort Worth
Susan Garoutte, Georgetown
Pat Stevens, Granbury
Gay Nell Nicholas, Henderson
Rebecca Liao, Keller
Linda Rainey, Monahans
Ann Cousin, New Braunfels
Joan Hallford, North Richland Hills
Mary Anne McWhirter, Pearland
Penny Spearman, Pickton
Marilyn Katcsmorak, Pleasanton
Mary Lou Roberts, San Angelo
Jackie Fremming, San Antonio
Billie Jeane Garner, Southlake

UTAH
Edie DeSpain, Logan
Paula Zsiray, Logan
Lesli Dustin, Nibley
Arlene Butler, Ogden
Lucile Proctor, Panguitch
Donna Higbee, Riverton
JoLynn Hill, Roosevelt
Barbara Birk, St. George
Rebecca Baird, Salt Lake City
Gaylene Anderson, Sandy
Debbie Mace, Sandy
Roni Goodell, Spanish Fork
Stacey Christensen, West Valley City

VERMONT
Patricia Le Blanc, East Hardwick
Virginia Breitmeyer LaPierre, Greensboro Bend
Harriet Dumas, Hartland
Joan Finley, Hartland
Patricia Bixby, Morrisville
Susan Greenall, Windsor

VIRGINIA
Margaret Wagner Allen, Abingdon
Rachel Garcia, Arlington
Dorothy Showalter, Broadway
Teresa Mears, Chincoteague
Esther Shank, Harrisonburg
Carol Strong Battle, Heathsville
Rosemarie Forcum, Heathsville
Eugene Presley, Honaker
Angela Leinenbach, Mechanicsville
Kyra Pulliam, Stephens City
Carrie Long, Suffolk
Virginia Gentry, Sutherlin
Theresa Morris, Toano

WASHINGTON
Bonnie Waliezer, Brush Prairie
Janis Plagerman, Ephrata
Margie Snodgrass, Gig Harbor
Patricia Crandall, Inchelium
Perlene Hoekema, Lynden
Alice and Jake Weber, Ritzville
Diane Sardeson, Seattle
Aljene Wendling, Seattle
Beverly Kearns, Selah
Marian Platt, Sequim
Carolyn Eastham, South Bend
Nina Hall, Spokane
Marty Rummel, Trout Lake
Janet Brinkman, Vancouver
Lila Scheer, Vancouver
Janie Cooper, Waterville
Tyffany Fries, Yakima

WEST VIRGINIA
Lori Daniels, Beverly
Cheryl Maczko, Eglon
Amy Short, Lesage
Jodi Zickefoose, Tallmansville

WISCONSIN
Janelle Lee, Appleton
Sue Gronholz, Beaver Dam
Amy Voights, Brodhead
Gloria Warczak, Cedarburg
Ruth Jungbluth, Dodgeville
Kathleen Taugher, East Troy
Dennis Dolan, Fitchburg
Stephen Baseley, Fond du Lac
Nancy DeMaster, Fond du Lac
Bernie Bellin, Franklin
Lisa Feld, Grafton
Jean Ecos, Hartland
Donna Gorman, Lone Rock
Holly Basford, McFarland
Gail Sykora, Menomonee Falls
Mari Anne Warren, Milton
Charlene Griffin, Minocqua
Jeanette Pederson, Monico
Darlene Alexander, Nekoosa
Lois Fetting, Nelson
Chris Kohler, Nelson
Carol Smith, New Berlin
Lauren Heyn, Oak Creek
Judy Skaar, Pardeeville
Ardyce Piehl, Poynette
Mark Trinklein, Racine
Linda Rock, Stratford
Doris Sather, Strum
Mary Steiner, West Bend
Darlis Wilfer, West Bend

WYOMING
Lulu Shuler, Cody
Jo Maasberg, Farson
Ardis Rollefson, Jackson Hole
Lori Coulthard, Laramie
Vera Reid, Laramie
Denise Smith, Lusk
Arlene Zerbst, Newcastle
Bonnie Hiller, Powell
Carolyn Walton, Smoot
Bobbi Miller, Thermopolis

ALBERTA
Connie Tiesenhausen, Demmitt
Florence Barnes, Drumheller
Lori Stefanishion, Drumheller
Orien Major, Hinton
Margaret Steacy, Lethbridge
Kathy Scott, Lingle
Karen Bourne, Magrath
Lise Thomson, Magrath
Ruth Ann Stelfox, Raymond
Frieda Meding, Trochu

BRITISH COLUMBIA
Merle Dyck, Elkford
Leigh Moore, Heffley Creek
Deborah Maki, Kamloops
Doreen Martin, Kitimat
Danielle Belanger, Victoria

MANITOBA
Mina Dyck, Boissevain
Marge Reimer-Toews, Steinbach
Debbie Clark, Winnipeg
Linda Grienke, Winnipeg

NEW BRUNSWICK
France Couturier, Edmundston
Marilu Hynes, McLeod Hill

NEWFOUNDLAND
Joan Kane, Trinity

NOVA SCOTIA
Lois Bent, Bridgetown
Celine Munroe, Guysborough
Wendy Dowling, Queens County
Kelly Kirby, Westville

ONTARIO
Joannah Jarman, Almonte
Pat Roberts, Cookstown
Mary Ellen Agnew, Dundalk
Nancy Horsburgh, Everett
Linda Russell, Exeter
Wendy Masters, Grand Valley
Janet Tigchelaar, Jerseyville
Sarah Weber, Kitchener
Nancy Bergeron, North Bay
Elda Hall, Oro Station
Lois Taylor Caron, Ottawa
Janis Plourde, Smooth Rock Falls
Raymonde Bourgeois, Swastika
Lynne Wilhelm, West Hill

PRINCE EDWARD ISLAND
Nancy Coughlin, Charlottetown
Tammy Clements, Murray Harbour

QUEBEC
Anne MacWhirter, Hope
Diana Frizzle, Knowlton
Linda Johnson, Pointe Claire

SASKATCHEWAN
Betty Abrey, Imperial
Del Mason, Martensville
Carol Funk, Richard
Val Lefebvre, Rosetown
Norma Harder, Saskatoon
Peggy Gwillim, Strasbourg

STATEMENT OF OWNERSHIP MANAGEMENT AND CIRCULATION
(Required by 39 U.S.C. 3685)

1. Publication Title: Taste of Home 2. Publication #010-444 3. Filing Date: 9/30/08
4. Issue Frequency: Bi-monthly 5. No. of Issues published annually: 6
6. Annual Subscription Price: $19.98
7. Complete Mailing Address of known office of publication:
5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
8. Complete mailing address of headquarters or general business office of publisher:
5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
9. Full names and complete mailing addresses of publisher, editor, and managing editor:
Lora Gier 5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
Ann Kaiser 5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
Barb Schuetz 5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
10. Owner Reiman Media Group, 5400 S 60th St, Greendale, Milwaukee County, WI 53129-1404
The Reader's Digest Association Inc, Reader's Digest Rd, Pleasantville, Westchester County, NY 10570-7000
11. Known bondholders, mortgagees and other security holders owning or holding 1 percent or more of total bonds, mortgages, or other securities:
The Reader's Digest Association Inc, Reader's Digest Rd, Pleasantville, Westchester County, NY 10570-7000
12. Not applicable
13. Publication title: Taste of Home
14. Issue date of circulation data below: August/September 08

15. Extent and nature of circulation:	AVERAGE NO. COPIES EACH ISSUE DURING PRECEDING 12 MONTHS	NO. COPIES OF SINGLE ISSUE PUBLISHED NEAREST TO FILING DATE
a. Total no. copies (net press run)	4,072,003	3,940,000
b. Paid circulation		
1. Mailed outside-county paid subscriptions	3,427,653	3,252,836
2. Mailed in-county paid subscriptions	0	0
3. Paid distribution outside the mails, including sales through dealers and carriers, street vendors, and counter sales, and other paid distribution outside USPS	248,635	252,120
4. Paid distribution by other classes of mail through USPS	0	0
c. Total paid distribution (sum of 15b1, 2, 3, and 4)	3,676,288	3,504,956
d. Free or nominal rate distribution		
1. Outside-county copies	52,328	77,119
2. In-county copies	0	0
3. Copies mailed at other classes through USPS	0	0
4. Free or nominal rate distribution outside the mail	0	0
e. Total free or nominal rate distribution (sum of 15d1, 2, 3, and 4)	52,328	77,119
f. Total distribution (sum of 15c and e)	3,728,616	3,582,075
g. Copies not distributed	343,387	357,925
h. Total (sum of 15f and g)	4,072,003	3,940,000
i. Percent paid (15c divided by 15f times 100)	98.60%	97.85%

16. This statement of ownership will be printed in the February/March 2009 issue of this publication.
17. I certify that all information furnished on this form is true and complete.
I understand that anyone who furnishes false or misleading information on this form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).
Signature: Jim Woods, Vice President, Planning, Consumer Marketing

taste of home
MARKETPLACE

ceramic roaster keeps poultry moist

Roast a moister, more tender chicken. Fill the well with water, wine, teriyaki sauce and more, then place your chicken on the base. Cooker steams poultry from the inside out to keep juices intact. Features carrying handles and a pour spout. 11″D. Glaze coloration may vary. Safe for oven and dishwasher.

35472 Ceramic Chicken Cooker **$24.99**

poultry shears cut prep time

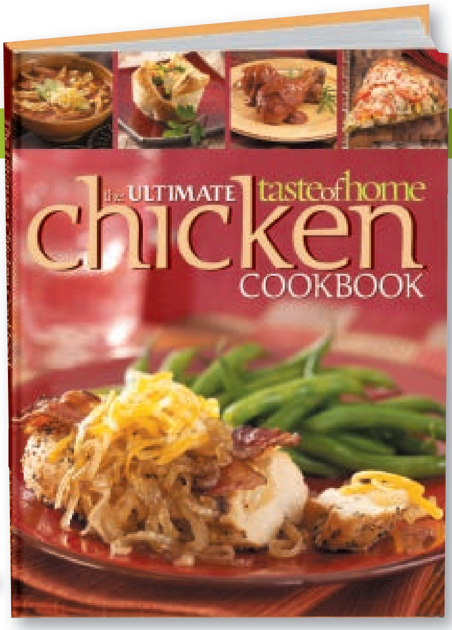
Make quick work of cutting chicken or turkey with top-quality shears. Curved, full-tang metal blades reach around bones and have a serrated edge for clean, accurate cutting. Spring tension aids in control.

38432 Multi-Purpose Shears **$19.99**

stylish copper wire serving basket

You'll get exclusive Shop Taste of Home pricing on this lovely wire serving basket. The large, 10″ x 18″ x 2″ size accommodates many standard casserole dishes, and also comes in handy for bread and rolls. It looks great on your table, too! *Sold elsewhere for $39.96.*

38264 Copper Wire Basket **$9.99**



prepare chicken 400+ brand-new ways

Discover 400+ of the most irresistible chicken dishes you've ever tasted! You'll get no-fuss casseroles, simple stovetop sensations, piping hot soups and stews and more. The delicious results are guaranteed by families just like yours. Hardcover, 320 pgs., 280+ color photos.

38677 *Ultimate Chicken Cookbook* **$27.96**

$1.00 Shipping any order $40 or over. Use suite 1072P

www.ShopTasteofHome.com
Toll-Free: 1-800/880-3012

EXCLUSIVE taste of home ITINERARY

tasteful destination

culinary cruise

"Once you say the words *Taste of Home* you instantly have made a friend," says Diane Werner, Food Director, *Taste of Home*. Diane recently joined readers for our Culinary Cruise along the Atlantic coast. This unforgettable journey features an exclusive Taste of Home cooking demonstration in the ship's Culinary Arts Center, delicious receptions and a private lobster lunch!

"The stops we made were wonderful," Diane says. "Lots of gorgeous scenery...great shopping in Bar Harbor...the inspiring coastline at Peggy's Cove. It was all spectacular!" Traveling with *Taste of Home* readers was best of all. "It was like a reunion of companions. Food, fun, friends forever...that's what the Culinary Cruise is all about!"

One departure—August 29-September 5, 2009

Toll-Free: **1-800-344-6918**
www.countrytours.com

*Savings cannot be combined with other offers.

Use Promotion Code #8097

World Wide Country Tours since 1972
Delightfully Different Vacations!

> "My husband's grandma used to make these for Good Friday, and I carry on the tradition with my own version of her recipe."
>
> —JILL EVELY
> WILMORE, KENTUCKY

hot cross buns

PREP: 45 MIN. + RISING BAKE: 15 MIN.
YIELD: 6 DOZEN

Jill Evely
WILMORE, KENTUCKY

- 4 pkg. (1/4 oz. each) active dry yeast
- 3 cups warm milk (110° to 115°)
- 2 cups canola oil
- 8 eggs
- 4 eggs, separated
- 1-1/3 cups sugar
- 4 tsp. ground cinnamon
- 3 tsp. salt
- 2 tsp. ground cardamom
- 13 to 15 cups all-purpose flour
- 2-2/3 cups raisins
- 2 tsp. water

ICING:

- 3 cups confectioners' sugar
- 2 Tbsp. butter, melted
- 4 to 5 Tbsp. milk

In a very large bowl, dissolve yeast in warm milk. Add the oil, eggs, egg yolks, sugar, cinnamon, salt, cardamom and 10 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Stir in raisins.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.

Punch dough down. Turn onto a lightly floured surface. Cover and let rest for 10 minutes. Divide into 72 pieces; shape each into a ball. Place 2 in. apart in four greased 15-in. x 10-in. x 1-in. baking pans. Cover and let rise in a warm place until doubled, about 40 minutes. Combine egg whites and water; brush over rolls.

Bake at 375° for 12-15 minutes or until golden brown. Remove from pans to cool on wire racks. For icing, combine the confectioners' sugar, butter and enough milk to achieve desired consistency. Pipe an "X" on top of each bun.

TOH FIELD EDITOR

RECIPE INDEX

FEBRUARY/MARCH 09

GOT AMERICA'S BEST PIE?

YOU COULD WIN $2,500!

The Taste of Home Cooking School and Branson, Missouri are cosponsoring the Great American Pie Show this spring. This big, new nationwide recipe contest has four pie categories to enter:

- Fruit
- Nuts
- Refrigerator/freezer
- Pudding/cream/custard

Finalists will be invited to attend the show, April 24-25, 2009, in Branson, where their pies will be judged. Winners will be announced at the Taste of Home Cooking School. Guest celebrity judge will be Al Roker of NBC's *Today*.

First prize is $2,500 cash plus a 4-day, 3-night trip to Branson for two. Second through fourth place will receive $1,000, $500 and $250 respectively.

For details, contest rules and entry form, go to **tasteofhome.com/pieshow**.

taste of home

APPETIZERS & SNACKS

Cordon Bleu Appetizers...20
Santa Fe Deviled Eggs.......14
Spicy Hot Wings 20
Taco Meatball Ring...........38

BREADS, MUFFINS & ROLLS

Authentic Boston Brown Bread*......45
Blue Cheese & Shallot Bread......43
Chocolate Chai Mini Loaves......45
Corn Bread with a Kick......43
Corn in the USA*......23
Hot Cross Buns......74
Ice Cream Kolaches*......69
Orange Nut Bread & Cream Cheese Spread......43
Peanut Butter Banana Bread......41
Peppery Cheese Bread......41
Pina Colada Zucchini Bread......45
Rhubarb Coffee Cake with Caramel Sauce......43
Savory Dill and Caraway Scones......41
Sour Cream Yeast Rolls......65
Spice Bread with Maple Butter......45
Sweet Braided Loaves*......69
Sweet Potato Bread & Pineapple Butter......41
Walnut Pastry Rolls......69

CONDIMENTS

Blazing Mustard......49
Chipotle Cheese Sauce......62
Plum Sauce......49
Sassy Blue Cheese Potato Topper......62
Sweet & Sour Sauce......49

DESSERTS

Cakes & Tortes

Raspberry Chocolate Cake......56

Cookies & Bars

Chocolate Lover's Pizza......52
Chocolate Nut Bars......54

Miscellaneous

Chocolate Cookie Cheesecake......54
Dark Chocolate Pudding Sundaes......56
Glazed Apple Pie Squares*......69
Jubilee Sundaes*......65
Wonderful Candies Two Ways......52

Pies & Tarts

Caramel-Pecan Cheesecake Pie......67
Chocolate Walnut Tart......53

MAIN DISHES

Cashew Beef Stir-Fry......48
Chicken Potpie......32
Cornmeal Oven-Fried Chicken*......33
Crown Roast with Wild Rice Stuffing......65
Curried Chicken with Apples......48
Lemon Basil Chicken......32
Peppered Sole*......36
Potato-Bar Chili......60
Quick Hamburger Gravy..62
Spinach Salmon Bundles....24
Stamp-of-Approval Spaghetti Sauce......16
Texas-Style Beef Brisket......17
Thai Shrimp......47
The Yellow Bows of Texas*......23

SALADS & DRESSINGS

Balsamic Vegetable Salad .24

SANDWICHES & WRAPS

Sailor Sandwiches with Caesar Mayo......34

SIDE DISHES

Fresh Asparagus with Pecans*......36
Peas a la Francaise*......65
Roasted Veggie Platter*......26
Veggie Noodle Side Dish*......49

SOUPS, STEWS & CHILI

Chicken Alphabet Soup 30
Loaded Vegetable Beef Stew......16
The Ladle in Red*......22

* RECIPE INCLUDES NUTRITION FACTS

Vol. 17, No. 1, February/March 2009 © Reiman Media Group, Inc., 2009. "TASTE OF HOME" (ISSN 1071-5878) (USPS 010-444) (Canadian GST No. 876052820 RT). (Canadian Distribution) Publications Mail Agreement No. 40065693.
"Periodicals postage paid at Greendale, WI and additional mailing offices." Published bimonthly, by Reiman Publications, for people who love practical cooking. **Printed in USA.** Taste of Home is a registered trademark of Reiman Media Group, Inc.

Material in this publication may not be reproduced in any form without permission.

"POSTMASTER: Send address changes to Taste of Home, P.O. Box 5294, Harlan IA 51593-0794." Send undeliverable Canadian addresses to *Canada_UPM_Harlan@cpmx.ca*.
Subscription prices in U.S.: $19.98 for 1 yr., $29.98 for 2 yrs., $39.98 for 3 yrs. (Canada: 1 yr., $23.98 CDN plus 5% GST or 13% HST, where applicable; international subscriptions: $25.98 per year, U.S. funds prepaid.) Send new subscriptions to P.O. Box 5294, Harlan IA 51593-0794. Allow 4-6 weeks.
Questions About Your Subscription? Write to Taste of Home Customer Service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913; or E-mail *Rpsubscustomercare@custhelp.com*. For address changes, include both old and new addresses. If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within 1 year.
Notice About Continuous Renewal: As a service to subscribers, we recently tried offering Continuous Renewal Service. If you are among the subscribers who signed up, please be advised that we have discontinued Continuous Renewal Service until further notice. To renew your subscription, please return one of the renewal notices you receive by mail or with your issues, or call 1-800/344-6913.
Consumer Information: Reiman Publications may share information about you with reputable companies in order for them to offer you products and services of interest to you. If you would rather we not share information, please write to Reiman Publications Customer Service Mailing List, P.O. Box 5294, Harlan IA 51593-0794.

The best Maxwell House ever is less than 5¢ a cup.

Now that's something to smile about.

Today's Maxwell House is made with 100% Arabica beans for a full flavor without bitterness. It's our best coffee ever, all for a great price.

Good just got Great.